

SAMPLE MENU - prices and menu offerings are subject to change



CROWN

GRILL

COVER CHARGE \$39 PER PERSON

Dinner includes one main course. Please enjoy any additional mains for \$10 each.

———— • Appetizer • ————

Black Tiger Prawn and Papaya Salpicon

mustard seed aioli

Hand-Cut Beef Filet Tartare*

plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam

cured olives, grilled asparagus

Seared Jumbo Sea Scallops, Salmon Caviar, Herb Beurre Blanc*

wilted fennel and leeks

———— • Soup and Salad • ————

Shrimp and Pancetta Bisque

chickpea croutons

Black and Blue Onion Soup

fresh thyme, Jack Daniels, roquefort crust

The Grill Salad, Grape-Balsamic Dressing

mesclun greens, roasted bell peppers, avocado

Marinated Goat Cheese and Tomato Salad

baby spinach, beets, basil vinaigrette

———— • Seafood • ————

Mussel and Smoked Sausage Pot

white wine, shallots, garlic-parmesan pull-apart bread

Chilean Sea Bass and Brioche-Breaded King Prawns*

leek and mushroom ragout, champagne mousseline

Grilled Jumbo Prawns in Whiskey, Chili and Garlic Marinade

fried onion rice

Lobster Tail 6-7 oz, 170 - 200 g

broiled with pepper butter or split and grilled with garlic

———— Salt Selection ————



*Discover the Crown Grill's
unique gourmet salt selection,
guaranteed to complement our
grilled-to-order specialties.*



Hawaiian Black Salt (Hiwa Kai)

Combined with activated charcoal, this solar evaporated Pacific sea salt has a stunning black color, silky texture and natural saline flavor.



Smoked Applewood Salt (Yakima)

Sweet Applewood from the Yakima Valley fuels the fire that flavors this smoked sea salt with a subtle fruit wood taste.



Himalayan Mountain Pink Salt

Experience this exotic ingredient that boasts a robust salt and mineral flavor, which is said to provide many health benefits and remove toxins from the body.

———— Desserts ————



Apple & Rhubarb Cobbler (gf)
blueberry drizzle, vanilla ice cream



Key Lime Pie Bar (gf)
date-pecan crust, crispy chocolate mousse, caramelized meringue, raspberry coulis



Salted Caramel Crème Brulee Cheesecake

vanilla cream, honeycomb



Triple Chocolate Treasure

dark chocolate mousse, orange crèmeux, hazelnut filling, blonde brownie crust, golden chocolate macaroons



Warm Chocolate Mousse Trifle

Cinnamon and ginger are the perfect fragrant spices to complement chocolate. Warm chocolate mousse is layered with light and airy cinnamon sponge cake, spiced cream, cookie crumbles and creamy vanilla gelato. Fresh grapefruit segments add a tangy accent.

(gf) - gluten-free

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———— • Chops • ————

Our exceptional chops are thick center cuts from the rib of premium selected meat

Premium Beef Chop* 16 oz, 450 g
blackened with mushrooms and onions

Madeira-Glazed Wisconsin Veal Chop* 12 oz, 340 g
fines herbs

New Zealand Double Lamb Chops* 9 oz, 255 g
rosemary essence

Porterhouse* 20 oz, 565 g
the best of filet and sirloin, grilled on the bone

———— • Steaks • ————

Featuring the finest center cuts from premium corn fed beef

New York Strip* 11 oz, 310 g
traditional thick cut sirloin

Kansas City Strip* 14 oz, 400 g
traditional bone-in sirloin

Rib-Eye* 14 oz, 400 g
rich with heavy marbling

Filet Mignon* 7 oz, 200 g
classic, tender and delicate

Crown Grill's "Surf & Turf"*

Please enjoy for an additional \$10 per serving
filet mignon 7 oz/200 g, lobster tail 6-7 oz/170 - 200 g
served with drawn butter and your choice of sauce and sides

———— • Sides • ————

Loaded baked Idaho potato | Garlic and herb French fries

Red skin mashed potatoes | Roasted marrow bone & shallot crushed potatoes

Grilled asparagus | Creamed spinach | Sautéed wild mushrooms

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.