

Crown Grill Menu



Location: Deck 7, Aft, Port

Hours: 5:00pm – 9:00pm

DINNER

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 Scallops with Salmon Caviar *
wilted fennel and leeks

SALAD/SOUPS

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

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leek and mushroom ragout, champagne mousseline

Grilled Jumbo Prawns in Whiskey, Chili and Garlic Marinade

fried onion rice

Maine Lobster Tail 6-7oz | 170-200g

broiled with pepper butter or split and grilled with garlic

CHOPS

Premium Beef Chop 16oz *

blackened with mushrooms and onions

Madeira-Glazed Wisconsin Veal Chop 12oz | 340g *

finest herbs

Double Lamb Chops 9oz | 255g *

rosemary essence

Porterhouse *

the best of filet and sirloin, grilled on the bone

STEAKS

New York Strip *

traditional thick cut sirloin

Kansas City Strip *

traditional bone-in sirloin

Rib-Eye 14oz | 400g *

rich with heavy marbling

Filet Mignon 7oz | 200g *

classic, tender and delicate

Steakhouse "Surf & Turf" *

filet mignon 7oz/200g, maine lobster tail 6-7 oz, served with drawn butter and your choice of sauce and sides.

SIDES

Loaded Baked Idaho Potato

sour cream, bacon, and chives

Garlic and Herb French Fries

garlic and parsley

Red Skin Mashed Potatoes

sour cream and chives

Roasted Marrow Bone and Shallot Crushed Potatoes

Grilled Asparagus

extra virgin olive oil, garlic

Creamed Spinach

spinach, shallots, butter, cream

Sautéed Wild Mushrooms

shallots and chives

LIFE'S SWEETEST REWARDS

Apple & Rhubarb Cobbler



blueberry drizzle, vanilla ice cream

Key Lime Pie Bar



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 creme, 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.