CROWN
GRILL

Cover Charge $39 per person

STARTERS

Chilled Jumbo Shrimp
Brandy horseradish cocktail sauce

Steak Tartare*
Fresh parsley, tart cornichon, capers and red onion

Colossal Lump Crab Cake
Cognac mustard sauce, asparagus, fennel, scallions

Marinated and Grilled Candied Bacon
Pickled vegetable, crispy baguette

Heirloom Tomato and Onion Salad
Feta foam and basil oil

SOUP & SALAD

Classic Steakhouse Iceberg Salad
Crumbled blue cheese, grape tomatoes, bacon lardons, scallions, bleu cheese dressing

Classic Romaine Caesar Salad
Garlic crouton, white anchovies, parmesan, creamy caesar dressing

Add grilled king prawns $12 surcharge*

Black and Blue Onion Soup
Roquefort crust, fresh thyme, Jack Daniel's

Shellfish Bisque
Lobster and shrimp, aged cognac, whipped cream

MAINS

Filet Mignon* 8 oz

New York Strip* 12 oz

Boneless Ribeye* 15 oz

CHOICE OF:

SALT
Hawaiian black sea salt, smoked applewood salt, Himalayan pink salt

SAUCE
Shallot and red wine bordelaise, cognac peppercorn, béarnaise

SIDES
Creamed spinach, grilled asparagus, sautéed mushrooms, whipped potatoes, hash browns, french fries, baked potato offered plain or loaded

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

MAINS

Beef Tenderloin with Wasabi Panko Crust*

Teriyaki glaze, celery root purée, lobster pot sticker, onion tempura

Make it Surf 'N Turf - add 5 oz lobster tail, $10 surcharge

Double Cut Kurobuta Pork Chop* 14 oz

Caramelized onion marmalade, apple cider pan jus

Grilled Lamb Carré*

Whole grain mustard, Italian Controne bean purée, garlic chips

Roasted Black Cod*

Panko, porcini mushrooms, dilled leek fondue, beet and red wine beurre blanc

Maine Lobster Tail* 12 oz

Steamed or broiled, lemon-garlic butter *($20 surcharge)*

Broiled Wild King Salmon*

Honey-orange glaze, tarragon butter

Heirloom Tomato and Vegetable Gratin

Pesto, arugula, walnut, sherry foam

DESSERT

Chocolate Soufflé

Crème anglaise

Baked Alaska Our Way

Ice cream, cherries jubilee

Salted Caramel Crème Brûlée Cheesecake

Vanilla cream, honeycomb

Ten-Layer Chocolate Cake

Brushed with Baileys Irish Cream, chocolate mousse ganache

Key Lime Pie

Whipped cream

Ice Cream or Sorbet

International Cheese Collection

gluten-free

*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 medicalconditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.