

LOBSTER

A \$9 surcharge applies to each of these two lobster dishes in addition to the \$25 cover charge, resulting in a total charge of \$34 per person. This includes as many dishes and courses as your heart and palate desires off the regular menu



WHOLE MAINE LOBSTER

Delicate and Sweet from the Cold Waters of the East Coast

1¹/₂ to 2 Pounds

Kettle Steamed

or

Split and Grilled with Lemon Butter



BRAZILIAN LOBSTER TAIL

Firm and Flavorful from the Deep Cold Waters of the Brazilian Coast

12 Ounces

Broiled with Pepper Butter

or

Split and Grilled with Garlic



Harvested daily from the cold waters of the rocky coast.

Once you experience the sweet, succulent taste of lobster you will agree:

CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

Cover Charge \$25 per person

APPETIZERS

BLACK TIGER PRAWN AND PAPAYA SALPICON, MUSTARD SEED AIOLI
Anna Potato Salad

CARPACCIO OF PINE NUT-COATED LAMB LOIN, GOOSEBERRY CHUTNEY
Minted Pear Spaghettini

CHERRYSTONE CLAM BAKE
Baby Corn, Red Bliss Potatoes, Pearl Onions, Sugared Tomatoes

MEDITERRANEAN-STYLE SPINY LOBSTER CAKE, TARRAGON FOAM
Cured Olives, Grilled Asparagus

NORTH PACIFIC SEA SCALLOP AND PAN-SEARED FOIE GRAS
Baby Bok Choy, Green Apple and Fennel Slaw

SOUPS AND SALADS

SHRIMP AND PANCETTA BISQUE
Chickpea Croutons

BLACK AND BLUE ONION SOUP
Fresh Thyme, Jack Daniels, Roquefort Crust

ROCKFISH AND SWEET POTATO CHOWDER
Blue-Corn Dumpling

THE GRILL SALAD, GRAPE-BALSAMIC DRESSING
Mesclun Greens, Roasted Bell Peppers, Hass Avocado

MARINATED GOAT'S CHEESE AND HEIRLOOM TOMATO SALAD
Baby Spinach, Yellow Beets, Opal Basil Vinaigrette

SEAFOOD

PRINCE EDWARD MUSSEL POT
Amber Beer, Mirepoix, Bay Leaf, Garlic Bread

VONGOLE
Jumbo Clams, Homemade Smoked Sausage, Roasted Tomato, Oregano

POTPOURRI OF SEAFOOD STEW
Lobster, Crab, Red Snapper and Mollusks in Saffron Nage

WILD BLACK STRIPED BASS AND BRIOCHE-BREADED KING PRAWNS
Leeks and Mushroom Ragout, Champagne Mouseline

PAN-ROASTED BARRAMUNDI PAPILOTE
Zucchini, Golden Potato, Braised White Cabbage

GRILLED TIGER PRAWNS IN WHISKEY, CHILI AND GARLIC MARINADE
Fried Onion Rice

CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

CHOPS

Our Chops are Thick Center Cuts from the Rib of Premium Selected Meat

STERLING SILVER BEEF CHOP

Blackened with Mushrooms and Onions

MADEIRA-GLAZED WISCONSIN VEAL CHOP

Fine Herbs

NEW ZEALAND LAMB RACK

Whole Grain Mustard and Rosemary Crust

STERLING SILVER PORK CHOP

Double-Thick with Caramelized Apples

PORTERHOUSE

The Best of Filet and Sirloin Grilled on the Bone - 22 Ounces

STEAKS

Featuring the Finest Center Cuts from Sterling Silver Corn Fed Beef

NEW YORK STRIP

Traditional Thick Cut Sirloin - 12 Ounces

KANSAS CITY STRIP

Traditional Bone-in Sirloin - 16 Ounces

RIB-EYE

Rich with Heavy Marbling - 14 Ounces

FILET MIGNON

Classic, Tender and Delicate - 8 Ounces

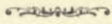
*Steaks and Chops are Seasoned with
Fresh Ground Pepper and Rock Salt*

Served with Choice of Potato and Garden Fresh Vegetables

Loaded Baked Idaho

Grilled Asparagus

DESSERTS



Molten Dutch Chocolate Fudge Obsession

Rich and Warm with a Soft Center
Double Chocolate Ice Cream



Wild Berry and Apple Cobbler Vanilla-Cider Ice Cream



Lemon Meringue Pudding Tart Macadamia Nut Shortbread White Chocolate Tuile



Seven Layer S'mores Stack Graham Cracker, Marshmallow Milk Chocolate



Caramel Cheesecake Parfait Candied Pineapple, Coconut Madeleine



The Crown Dependence The Executive Pastry Chef's Sampling of our Featured Desserts