

CROWN GRILL

PREMIUM SEAFOOD AND CHOP HOUSE

Cover Charge \$29 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

BAY SCALLOP TIMBALE, CAJUN CRAWFISH CREAM

Toasted Corn, Crispy Okra, Grits Beurre Blanc

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, Hass Avocado

MARINATED GOAT CHEESE AND HEIRLOOM TOMATO SALAD

Baby Spinach, Beets, Opal Basil Vinaigrette

SEAFOOD

MUSSEL AND SMOKED SAUSAGE POT

White Wine, Shallots, Garlic Parmesan Pull-Apart Bread

CHILEAN SEA BASS AND BRIOCHE-BREADED KING PRAWNS*

Leeks and Mushroom Ragout, Champagne Mousseline

GRILLED TIGER PRAWNS IN WHISKEY, CHILI AND GARLIC MARINADE

Fried Onion Rice

MAINE LOBSTER TAIL 6-7 Oz.

Broiled with Pepper Butter or Split and Grilled with Garlic

CROWN GRILL GOURMET

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



MOLTEN DUTCH CHOCOLATE FUDGE OBSESSION

Rich and Warm with a Soft Center
Double Chocolate Ice Cream



LEMON MERINGUE PUDDING TART

Macadamia Nut Shortbread
White Chocolate Tuile



SEVEN LAYER S'MORES STACK

Graham Cracker, Marshmallow
Milk Chocolate



THE CROWN DEPENDENCE

The Executive Pastry Chef's Sampling
of our Featured Desserts



♥ MILK CHOCOLATE PEANUT BUTTER BAR

Honey Roasted Peanuts

This dessert is a tribute to the love and marriage of peanut butter and chocolate. The base of this delicious dessert, developed by Chef Love, is a moist cake made from almond flour and brown butter topped with a silky, smooth peanut butter cream and topped with a layer of milk chocolate mousse.



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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* 16 oz.
Blackened with Mushrooms and Onions

MADEIRA-GLAZED WISCONSIN VEAL CHOP* 12 oz.
Fine Herbs

NEW ZEALAND DOUBLE LAMB CHOPS* 9 oz.
Rosemary Essence

PORTERHOUSE* 22 oz.
The Best of Filet and Sirloin Grilled on the Bone

STEAKS

Featuring the Finest Center Cuts from Sterling Silver Corn Fed Beef

NEW YORK STRIP* 12 oz.
Traditional Thick Cut Sirloin

KANSAS CITY STRIP* 16 oz.
Traditional Bone-in Sirloin

RIE-EYE* 14 oz.
Rich with Heavy Marbling

FILET MIGNON* 8 oz.
Classic, Tender and Delicate

CROWN GRILL'S "SURF & TURF"*
(Please enjoy for an additional \$10 per serving)
*Filet Mignon 8 oz., Maine Lobster Tail 6-7 oz.
served with drawn butter and your choice of sauce and sides*

SERVED WITH CHOICE OF POTATO AND GARDEN FRESH VEGETABLES

Loaded Baked Idaho Potato

Grilled Asparagus

Garlic and Herb French Fries

Creamed Spinach

Red Skin Mashed Potatoes

Sautéed Wild Mushrooms

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