



CROWN

GRILL

Cover Charge \$45 per person

Dinner includes one main course. Please enjoy any additional mains for \$15 each.



STARTERS

Chilled Jumbo Shrimp

XO brandy, fresh horseradish cocktail sauce

Hand-Cut Beef Tartare Toast*

Prime tenderloin, french mustard, cornichon, salted egg yolk, multi-grain toast

Colossal Lump Crab Cake

Cognac mustard cream sauce, shaved asparagus fennel salad

Butter-Seared Jumbo Sea Scallops*

Salmon caviar, wilted fennel & leek sauce

SOUP & SALAD

Beefsteak Tomato & Red Onion

Aged balsamic, olive oil, crumbled blue cheese

Blue Iceberg

Applewood smoked bacon, heirloom cherry tomatoes, blue cheese dressing

Caesar Salad

Romaine, parmesan crisps, freshly grated parmigiano reggiano, white anchovies, caesar dressing

Add grilled king prawns \$15 surcharge

Black and Blue Onion Soup

Roquefort crust, fresh thyme, Jack Daniel's

Shellfish Bisque

Lobster chunks and shrimp, aged cognac, whipped cream

STEAKS

Featuring:

EST. **CCCC** 1870

FOUR SIXES RANCH™

Filet Mignon* 200 g, 7 oz

classic, tender and delicate

New York Strip* 310 g, 11 oz

traditional thick cut sirloin

Kansas City Strip* 400 g, 14 oz

traditional bone-in sirloin

Boneless Rib-Eye* 400 g, 14 oz

rich with heavy marbling

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, red skin mashed potatoes, garlic truffle parmesan french fries, loaded Idaho baked potato

Crown Grill's Surf & Turf*

Please enjoy for a surcharge:

filet mignon 200 g + lobster tail 170-200 g - \$15

filet mignon 200 g + lobster tail 340 g - \$25

with drawn butter, choice of sauce & sides



THE BUTCHER'S BLOCK BY
Dario Cecchini

Aged beef from legendary master butcher Dario Cecchini

Costata o Bistecca Fiorentina* 600g, 21 oz

T-Bone Steak - \$15 surcharge

Taglio Etrusco* 1480 g, 52 oz

Bone-In Rib-Eye
serves 2 - \$15 surcharge per person

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

Crown Grill SU-EU_2024-9-24

CHOPS

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

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

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

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

OTHER MAINS

Chilean Sea Bass and Brioche-Breaded King Prawns*
Leek and mushroom ragout, champagne mousseline

Maine Lobster Tail* 170 g, 6 oz
Steamed or broiled, lemon-garlic butter

Broiled Wild King Salmon* 
Honey-orange glaze, tarragon butter

Beefsteak Tomato and Vegetable Gratin
Pesto, arugula, walnut, sherry foam

SIDES - Creamed spinach, grilled asparagus, sautéed mushrooms,
red skin mashed potatoes, garlic truffle parmesan french fries,
loaded Idaho baked potato

DESSERT

Baked Alaska Our Way
Ice cream, cherries jubilee

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 medical conditions.

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.