

CROWN ROOM

The Crown Experience Prepared Tableside - serves two

Roasted Duck

carved roast duck breast, duck confit salad,
pressed duck blackberry jus

110

Crown Room Wellington

beef tenderloin wrapped with foie, mushroom duxelle,
spinach & puff pastry, whipped potatoes, red wine sauce

105

Starters

French Onion Soup

gruyere gratin

9

Chef's Specialty Soup

"mise en place" tableside

10

Traditional Caesar Salad

hearts of romaine, shaved parmesan cheese,
focaccia crisp, parmesan tuile,
traditional dressing

12

Iceberg Wedge Salad

baby iceberg lettuce, roquefort blue cheese,
heirloom tomatoes, pickled red onions,
crispy bacon, buttermilk ranch

10

Winter Salad

baby spinach & arugula, julienned turnips,
roasted celery root, toasted sunflower seeds,
dried cherries, green grape vinaigrette

15

Colossal Shrimp Cocktail

three poached shrimp, cocktail sauce,
tabasco, lemon

18

Chef's Select Daily Oysters

six daily special oysters, mignonette,
cocktail sauce, lemon

18

Salmon Tartare

cloche smoked tableside

19

Beet Carpaccio

heirloom shaved beets,
whipped goat cheese, petite greens

15

Seafood Tower

8 oz. maine lobster tail,
three colossal poached shrimp,
crab leg cluster, cocktail sauce, lemon,
remoulade

MP

Entrées

All entrées come with the choice of 1 side

Wood Fired Delmonico Ribeye

18 oz. served with peppercorn cream sauce

55

Grilled Lamb Chops

mint mustard sauce

52

Broiled Veal Chop

mushroom merlot sauce

54

Grilled Filet Mignon

served with cabernet demi-glace

6 oz. ... 55

8 oz. ... 59

NY Strip Steak

16 oz. served with artisan steak sauce

54

Prime Tomahawk Steak

36 oz. served with artisan Crown Room sauce

MP

Semi Boneless Half Chicken

apricot chicken jus

29

Seared King Salmon

citrus beurre blanc

28

Jumbo Scallops

orange tarragon sauce

39

Dover Sole

prepared tableside with brown butter & capers

58

The Crown Lobster

3 lbs. served steamed or crab stuffed

MP

Sides

All sides 6

Corn Trio

polenta, roasted corn & popcorn

Grilled Jumbo Asparagus

Signature Onion Rings

Garlic Butter Mushrooms

Harissa Roasted Eggplant & Carrots

Jumbo Baked Potato

truffle butter

Sweet & Sour Brussels Sprouts

roasted grapes & chestnuts

Roasted Sweet Potato Wedges

cinnamon crema

Crown Room Hash Browns

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone but especially the elderly, young children under the age of four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of animal foods reduces the risk of food borne illness.