

Crown Point Restautrant

Dinner Menu

SALADS AND APPETIZERS

STUFFED MUSHROOMS

Fresh, large mushrooms stuffed with Fontina cheese, Parmesan, garlic and fresh herbs. Topped with white wine cream sauce 8.00

CALAMARI

Battered and fried rings and tentacles. Served with cocktail sauce and lemon 7.00

CAESAR SALAD

Artisan hearts of romaine, shaved Parmesan, croutons and Caesar dressing: 8.00
Add grilled chicken 2.00 Add Tiger Prawns 6.00

COBB SALAD

Mixed greens, crumbled Bleu cheese, chopped bacon, hard boiled egg, grilled chicken, tomato and avocado. Served with choice of dressing 8.00

DINNER SALAD

Mixed greens, tomato, cucumber, Parmesan cheese, avocado and Mandarin oranges 2.50

DINNER CAESAR

Artisan hearts of romaine, shaved Parmesan, croutons and Caesar dressing 2.50

ENTREES

Served with seasonal vegetables and your choice of Yukon Gold mashed potatoes, twice baked potato or rice pilaf

TRI-TIP AND SHRIMP

Certified Angus Tri-Tip with a mushroom demi glaze and grilled Tiger Prawns 21.00

FILET AND SCAMPI

Petite, Certified Angus Filet Mignon and Tiger Prawns with a garlic and white wine sauce 22.00

12OZ. RIBEYE

Well marbled, juicy and savory. 26.00

TRI - TIP

Tender, flavorful and topped with a mushroom demi glaze 15.00

ATLANTIC SALMON

Mushroom puree, sauteed spinach, and port wine sauce 16.00

SHRIMP SCAMPI

Tiger Prawns sauteed with shallots and garlic with a creamy white. Served with Yukon Gold mashed potatoes 15.00

PARMESAN CRUSTED CHICKEN

Boneless, pan seared chicken breast crusted with fresh herbs and Parmesan topped with a Parmesan cream sauce 14.00

CHICKEN MARSALA

Pan seared chicken breast topped with a Marsala wine sauce and sauteed mushrooms. Served with Yukon Gold mashed potatoes 14.00

BBQ PORK RIBS

Mesquite smoked ribs with our BBQ sauce 18.00