



GOLD HILL HOTEL -

CROWN POINT RESTAURANT

DINNER
MENU

SMALL PLATES

STUFFED MUSHROOMS

Fresh, large mushrooms stuffed with Fontana cheese, Parmesan, garlic and fresh herbs. Topped with a white wine sauce – 9

FISH TACOS

Three San Felipe-style fried fish tacos served in corn tortillas with shredded cabbage & Pico de Gallo – 11

CHICKEN QUESADILLAS - With Pico de Gallo on the side – 10

CHICKEN STRIPS AND FRIES - 10

GOURMET ONION RINGS - 7

SHRIMP OR MUSHROOM FLAT BREAD

Shrimp or Caramelized Mushrooms with shallots and creamy havarti cheese topped with spinach and garlic oil – 14

SOUPS

LOBSTER BISQUE - 8

FAMOUS CROWN POINT BACON POTATO SOUP - 8

SALADS

AHI TUNA POKE

Ahi Tuna with fresh ginger, jalapenos, green onions, sesame oil, soy sauce, lime with won tons on a bed of spinach – 16

CAESAR SALAD

Artisan hearts of romaine, shaved Parmesan, croutons and house made Caesar dressing – 10

Add Grilled Chicken – 4 Add Grilled Tiger Prawns – 7

DINNER CAESAR – 5

HOUSE SALAD

Delightful tangy Sesame dressing with house made pickled onions mixed with spring greens, heirloom tomatoes, snap green peas, and bell pepper – 12

(Can be prepared with house made ranch dressing as well)

DINNER HOUSE SALAD - 6

CERTIFIED ANGUS STEAKS

ALL STEAKS ARE FLAME GRILLED. Served with your choice of a house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables

12 OZ. RIBEYE SPECIAL

Flame broiled, Well marbled, juicy and savory - Topped with Blue Cheese and demi glace – 26

MINER'S TRI-TIP

House Specialty! Tender, flavorful and topped with a mushroom demi-glace – 18

TERIYAKI STEAK

Flame broiled 12 oz. Rib eye steak, well marbled, juicy and savory topped with sautéed scallions and mushrooms in a homemade teriyaki sauce - 26

GHOST BURGER

Flame Grilled Angus beef patty topped with sautéed mushrooms, melted smoked Gouda cheese, 1000 Island dressing on a Brioche bun. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries or gourmet Onion Rings – 18 *Plain burger – 14* *Substitute cheddar cheese*

BBQ BABY BACK RIBS

Mesquite smoked ribs with our special BBQ sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries or gourmet Onion Rings and Roasted Seasonal Vegetables – 20

MIXED GRILLS

RIB-EYE AND LOBSTER RAVIOLI

8 oz. Certified Angus blue cheese and peppercorn encrusted Rib-Eye with Lobster Ravioli in a house made sherry wine sauce - 29

MINER'S TRI-TIP AND BACON WRAPPED TIGER PRAWNS

Certified Angus Tri-Tip with a mushroom demi glace and grilled bacon wrapped Tiger Prawns – 26

SEAFOOD

FRESH ATLANTIC SALMON

Fresh, pan seared Atlantic Salmon tipped with a Buerre Blanc sauce. Served with choice of house made Yukon Gold Mashed Potatoes, Fries or gourmet Onion Rings and Roasted Seasonal Vegetables – 18

SHRIMP SCAMPI

Tiger prawns sautéed with shallots and garlic in a creamy white sauce atop linguini with Roasted Seasonal Vegetables – 17

CLAMS LINGUINI

Manilla clams, red peppers, minced garlic & fresh parsley in a white wine broth over linguini – 16

CHICKEN

CROWN POINT CHICKEN

House Specialty! Fresh Pan seared chicken breasts filled with jack cheese, parmesan, garlic and fresh herbs. Topped with a white wine Parmesan cream sauce. Served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – 17

CHICKEN MARSALA

Fresh Pan seared chicken breast topped with a Marsala wine sauce and sautéed mushrooms. Served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – 16

PASTA

LOBSTER RAVIOLI

Decadent Fresh lobster meat stuffed in Ravioli and then served with a house made sherry wine sauce. Served with garlic bread - 22

SPINACH RAVIOLI

Fresh spinach and ricotta cheese ravioli topped with House made Alfredo sauce and topped with fresh sautéed spinach. Includes garlic bread – 14

CHICKEN ALFREDO WITH PENNE PASTA

House Specialty! Penne Pasta topped with our rich House made Alfredo sauce and grilled chicken. Garnished with Snap green peas and tomato. Includes garlic bread – 16 **(No chicken – 12)**

CROWN POINT WINE LIST

Limited Availability

REDS

Rombauer Cabernet Sauvignon 2009 \$65
M. Chapoutier "La Bernardine" Chateauneuf-du-Pape (Syrah, French) 2010 \$100
Kunde Estate Grown Red Zinfandel \$75
Beringer Private Reserve Cabernet Sauvignon 2006 \$200

REDS/ROSE \$30 BOTTLE

La Playa Estates Series Merlot 2013 (Chile)
Madrona Nebbiolo Rose 2012

REDS \$40 BOTTLE

Sterling Vineyards Merlot 2010
Peppoli Chanti Classico 2009 (Italy) Seghesio Sonoma County Zin 2011
Markham Vineyards Merlot 2010

REDS \$60 BOTTLE

Swinto Old Vine Malbec 2011 (Argentina) Ferrari Carano Sienna 2011

WHITES \$30 BOTTLE

Starmont Chardonnay 2011 Napa Valley Vina Sardasol 2010 (Spain)
Robert Mondavi Private Selection Chardonnay 2014
Beringer Founder's Estate Chardonnay 2014 Beringer Sauvignon Blanc 2012
Madrona Estate Bottled Mélange 2009 Madrona Estate Bottled Dry Riesling 2010
Madrona Estate Bottled Riesling 2011 Madrona Estate Bottled Chardonnay 2010
Madrona Estate Bottled Gewurztraminer 2010 Crystal Basin Cellars Rou Mar Nier 2011

CROWN POINT WINE LIST

WHITES

LA TERRE CHARDONNAY \$5 Glass/\$18 Bottle

CLOS DU BOIS CHARDONNAY \$7 Glass/\$26 Bottle

J.LOHR RIVERSTONE CHARDONNAY \$10.50 Glass/\$38 Bottle

ROBERT MONDAVI CHARDONNAY \$10 Glass/\$38 Bottle

FERRARI CARANO FLUME BLANC \$10 Glass/\$38 Bottle

MICHAEL DAVID SAUVIGNON BLANC \$10.50 Glass/\$38 Bottle

14 HANDS PINOT GRIGIO \$7 Glass/\$26 Bottle

WOODBIDGE MOSCATO \$7/\$26 Bottle

REDS

LA TERRE CABERNET OR MERLOT \$5 Glass/\$18 Bottle

CASTLEROCK CABERNET \$8 Glass/ \$30 Bottle

J.LOHR SOUTH RIDGE SYRAH \$10.50 Glass/\$38 Bottle

J.LOHR SEVEN OAKS CABERNET \$10.50 Glass/\$38 Bottle

FERRARI CARANO MERLOT \$12.50 Glass/\$48 Bottle

J.LOHR FALCON'S PERCH PINOT NOIR \$10.50 Glass/ \$38 Bottle

MIRASSOU PINOT NOIR \$8 Glass/\$30 Bottle

ZINFINDEL

BERINGER WHITE ZIN \$5 Glass/\$18 Bottle

SUTTER HOME RED ZIN \$5 Glass/\$18 Bottle

J. ROGET CHAMPAGNE

OR BELLO FINA PROSECCO - \$5 Glass/\$18 Bottle



CROWN POINT RESTAURANT

SPECIALTY DRINKS:

V&T BLOODY MARY - \$10

Absolut Pepper Vodka and our special recipe Bloody Mary Mix

TOMMY KNOCKER - \$10

Malibu Rum, Blue Curacao & Pineapple Juice

YELLOW JACKET MARGARITA - \$13

Patron Silver, Grand Mariner & Sweet 'n Sour

CROWN POINT HOT APPLE CIDER - \$8

Crown Apple, Hot Spiced Cider & Lemon

PINK LEMONADE - \$7

Vodka, Cranberry, Sweet 'n Sour & Sprite

DEATH MULE - \$11

Cemetery Gin, Ginger Beer with Lime

RIB-EYE SHOT - \$8

Jamison Whiskey, Worcestershire, horseradish,
and pepper

BEER:

BUDWEISER/ BUD LIGHT • MILLER LITE & 64

COORS/ COORS LIGHT • STELLA

GUINNESS • LAGUNITAS IPA

HEINEKEN • SIERRA NEVADA

BLUE MOON • CORONA • STONEY RED IRISH ALE

KLAMATH BASIN BLONDE • 805 • ICKY IPA

MODELO/ MODELO NEGRO • O'DOUL'S AMBER

***WOODCHUCK HARD CIDER (*Gluten Free*)**

HISTORY OF THE GOLD HILL HOTEL

Rooming house, private residence, bar, brothel, periods of non-use- for 152 years, this solid structure has steadfastly survived against all odds. A thriving full-service rooming, dining and drinking establishment, the Gold Hill Hotel is the oldest hotel in the state of Nevada.

The Gold Hill Hotel began as “The Riesen House”- popular notion is that it dates from 1859, but 1861 is more accurate. Gold Hill’s population grew from 638 in August 1860 to 1,297 in July 1861, four months after the creation of the Nevada Territory. Hotels and boarding houses were in great demand and records show that in July of 1861, the Riesen House was under construction. In the winter of 1861/1862 there were floods across northern California and Nevada. Melting snow and unprecedented rains filled ravines and canyons with torrents of water.

On 27 Jan. 1862 the Alta California quoted an article from the Territorial Enterprise of 13 Jan. 1862: “...the southwest and southeast corners of the Risen[sic] House, a fine structure, have fallen, but the main part of the building remained firm.” Gold Hill Historian Maitland Stanley wrote, “I am positive the photo is an 1862 photo showing workmen repairing the south side of the Riesen House and not a photo of the structure being built.” The photo is a Lawrence and Houseworth Co. production and is dated 1862.

Horace M. Vesey acquired the hotel in late 1862 and added a wooden structure to the south of the original stone building, as seen at right. The popular hotel became an important part of the thriving metropolis of Gold Hill, hosting many Comstock social events such as “Vesey’s Ball,” an elaborate cotillion party in 1863. This hotel bore witness to many events. Miners from Gold Hill and Virginia City first assembled in front of the Vesey House on August 6, 1864 to adopt a constitution in the first attempt in the West to organize. Jabez Spencer shot and killed James Murray in front of the Vesey House August 26, 1871. On December 26, 1873, Thomas Miller attempted to settle his bill by shooting proprietor James Lowery–Lowery, who luckily ducked in time.



Gold Hill was adjacent to the even larger industrial business center of Virginia City. The combined population of the two towns reached **15,000** in early mid-1860s, becoming one of the largest cities in the West. This was in addition to the major mining operations, which were producing headline-grabbing amounts of silver and gold. By the mid-1870s, the combined population of Virginia City and Gold Hill reached **25,000**.



This photo at left dates from the 1860s. The wood structure on the left side of the building disappeared sometime prior to 1890; the right-hand building survived and is the core of the current Gold Hill Hotel.

More Recent Photos and History:

The photo at right is the hotel and bar in the early 1950s. Note that the bar addition on the right side had yet to be constructed and that the upper balcony is absent.



By this time the population of Gold Hill was less than eighty people and the town no longer had its own post office. It was included as part of Virginia City, which was itself down to a few hundred. The structure has been known as the Gold Hill Hotel (with varying inclusions of the term “bar” or “saloon”) at least since 1958 when the property was acquired by **Fred and Dorothy Inmoor**.

The present wood structure (which houses the restaurant, kitchen, front desk and 8 spacious rooms) was added as part of a renovation in 1987, shortly after **Bill and Carol Fain acquired the property**. The Fains were the owners and regular innkeepers of the Gold Hill Hotel for 25 years, retiring and selling to the **Comstock Mining Company** in 2011.

Patrick McNamee and **Matthew Wilson** acquired the property in 2017 and are currently running this historic hotel and restaurant - ushering in new generation of hoteliers to bring this timeless structure into the 21st century.