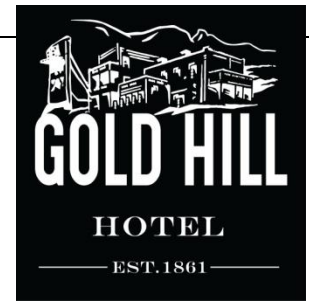


CROWN POINT RESTAURANT



APPETIZERS AND SALADS:

STUFFED MUSHROOMS

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

CHICKEN STRIPS AND FRIES with Dipping Sauce – 10

CHICKEN OR TRI-TIP QUESADILLAS - With Pico de Gallo on the side – 11

HOUSE SALAD

House made buttermilk Ranch dressing with pickled pearl onions and scallions mixed with Romaine lettuce, spring greens, tomatoes, red pepper, and green onions – 12

DINNER HOUSE SALAD - 6

CAESAR SALAD

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

Add Grilled Chicken – 2 Add Grilled Tiger Prawns – 6

DINNER CAESAR – 5

SOUPS:

LOBSTER BISQUE SOUP - 8

FAMOUS CROWN POINT BACON POTATO SOUP – 8

ENTREES:

MINER'S TRI-TIP AND BACON WRAPPED TIGER PRAWNS

Certified Angus Tri-Tip Flame Grilled with a mushroom demi-glace and grilled bacon wrapped Tiger Prawns. Served with your choice of a house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 26

ENTREES CONTINUED ON REVERSE...

An 18% Gratuity will be added to a table with 8 or more people

ENTREES (CONTINUED):

12 OZ. RIBEYE SPECIAL

Certified Angus Steak Flame Grilled. Well marbled, juicy and savory - Topped with Gorgonzola cheese and demi-glace. Served with your choice of a house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 26

MINER'S TRI-TIP

House Specialty! Certified Angus Steak Flame Grilled. Tender, flavorful and topped with a mushroom demi-glace. Served with your choice of a house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 18

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 Chicken for Beef, or cheddar cheese for Gouda

FRESH ATLANTIC SALMON

Fresh, pan seared Atlantic Salmon tipped with a Buerre Blanc sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries or gourmet Onion Rings & Roasted Seasonal Vegetables – 21

SHRIMP SCAMPI

Tiger prawns sautéed with shallots and garlic in a creamy white sauce atop linguini with Roasted Seasonal Vegetables – 18

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 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 – 17

SPINACH RAVIOLI

Fresh spinach and ricotta cheese ravioli topped with momma's "gravy" style marinara sauce and topped with fresh sautéed spinach. Includes garlic bread – 16