

SMALL PLATES

STUFFED MUSHROOMS

Fresh, large mushrooms stuffed with Fontana cheese, Parmesan, garlic and fresh herbs. Topped with a white wine sauce – 10

CHICKEN OR TRI-TIP QUESADILLAS - With Pico de Gallo on the side – 12

CHICKEN STRIPS AND FRIES – 11

CRAB CAKES – Served with avocado and roasted red pepper chili sauce - 12

GNOCCHI – Served with our house made red sauce – 10

MOZZARELLA STICKS – Served with house made red sauce – 9

SOUPS

LOBSTER BISQUE - 9

FAMOUS CROWN POINT BACON POTATO SOUP - 9

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 – 17

CAPRESE SALAD

Buffalo Mozzarella, beefsteak tomato and fresh basil with a balsamic glaze – 14

CAESAR SALAD

Artisan hearts of romaine, shaved Parmesan, croutons and house made Caesar dressing – 11

Add Grilled Chicken – 4 Add Grilled Tiger Prawns – 7

DINNER CAESAR – 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 glaze – 27

GRILLED RACK OF LAMB

Rosemary and Garlic Rack of Lamb, grilled then roasted, to die for. Served with house made Yukon Gold Mashed Potatoes and Roasted Seasonal Vegetables – 32

MINER'S TRI-TIP

House Specialty! Tender, flavorful and topped with a mushroom demi-glaze – 19

GHOST BURGER

Flame Grilled Angus beef patty topped with melted smoked Gouda cheese Bacon & Avocado, 1000 Island dressing on a Brioche bun. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries or gourmet Onion Rings – 19

Plain burger – 15 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 – 21

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 - 30

MINER'S TRI-TIP AND BACON WRAPPED TIGER PRAWNS

Certified Angus Tri-Tip with a mushroom demi glace and grilled bacon wrapped Tiger Prawns – 27

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 – 23

SHRIMP SCAMPI

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

CIOPPINO

Italian fish stew with salmon, crab, clams, mussels and shrimp in a tomato based wine broth – 26

SPICY CLAMS LINGUINI – SEAFOOD LINGUINI

Manilla Clams, shrimp or mussels with sautéed shallots, minced garlic, red pepper flakes & fresh parsley in a white wine broth over linguini. Make it a combo with all three!

Includes garlic bread – 17/ Combo 25

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 – 18

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

PASTA

LOBSTER RAVIOLI

Decadent Fresh lobster meat stuffed in Ravioli and then served with a house made sherry wine sauce. Served with garlic bread - 23

SPINACH RAVIOLI

Fresh spinach and ricotta cheese ravioli topped with House made red sauce and topped with fresh sautéed spinach. Includes garlic bread – 16

An 18% Gratuity will be added on to parties of 8 or more people