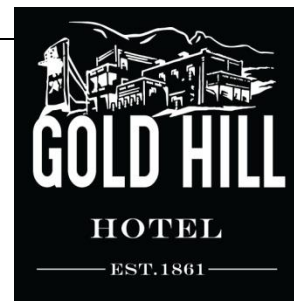


CROWN POINT RESTAURANT



APPETIZERS AND SALADS:

STUFFED MUSHROOMS

Fresh, large mushrooms stuffed with Mozzarella cheese, Parmesan, garlic and fresh herbs. Topped with a tomato cream sauce with spinach – 10

CHICKEN STRIPS AND FRIES with Dipping Sauce – 11

STREET TACOS

3 Carne Asada or Grilled Chicken street tacos. Totally legit Tex Mex style. Corn tortillas, sautéed green onions, lettuce and house salsa topped with Queso Fresco cheese - 14

HOUSE SALAD

Delightful tangy Sesame dressing with house made pickled onions mixed with spring greens, heirloom tomatoes, red pepper, boiled egg and green onions – 12 *Or go "Old School" and try our house made Roquefort Salad dressing!* **DINNER HOUSE SALAD - 7**

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

SOUPS:

LOBSTER BISQUE SOUP - 9

FAMOUS CROWN POINT BACON POTATO SOUP – 9

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 – 27

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 Blue 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 – 27

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 – 19

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 –

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 – 17 (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 – 18

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

SPINACH RAVIOLI

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