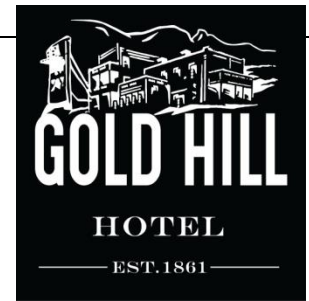


# CROWN POINT RESTAURANT



## 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

**CRAB CAKES** – Served with avocado and roasted red pepper chili sauce - 13

### 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**

### CAPRESE SALAD

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

## SOUPS:

**LOBSTER BISQUE SOUP** - 9

**FAMOUS HOUSE MADE FRENCH ONION 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 baked potato with all the trimmings, daily rice special, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 27

### 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. Same sides as in the above menu offering - 30

**ENTREES CONTINUED ON REVERSE...**

### **12 OZ. RIBEYE SPECIAL**

Flame broiled, Well marbled, juicy and savory - Topped with Blue Cheese and demi glace. Served with your choice of a baked potato with all the trimmings, daily rice special, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 29

**8 OZ NEW YORK STRIP** Certified Angus Steak Flame Grilled Full and rich in flavor. Served Blackened with Bernese sauce or traditional preparation. Your choice of a baked potato with all the trimmings, daily rice special, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 31

### **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 baked potato with all the trimmings, daily rice special, 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 daily rice special, 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 a baked potato with all the trimmings, daily rice special, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 24

### **SHRIMP SCAMPI**

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

### **VEAL PICATTA**

Filletts of veal sautéed with capers in a white wine sauce. Your choice of a baked potato, daily rice special, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 24

### **VEAL SCALLOPINI**

Filletts of veal sautéed with mushrooms and onions in a Marsala wine sauce. Served with your choice of a baked potato with all the trimmings, daily rice special, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 24

### **CHICKEN ALFREDO WITH PENNE PASTA**

**House Specialty!** Penne Pasta topped with our rich House made Alfredo sauce and grilled chicken. Garnished with seasonal vegetables and tomato. Includes garlic bread – 17 (No chicken – 12)

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