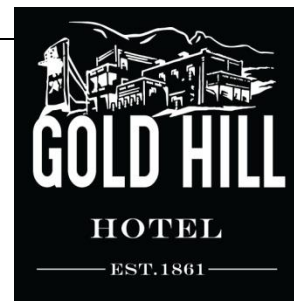


CROWN POINT RESTAURANT



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 – 13

CRAB CAKES – Served with avocado and roasted red pepper chili sauce – 15

MEDIUM CROWN POINT PIZZA

Your choice: Pepperoni with marinara sauce OR classic with garlic dressing, prosciutto, & feta cheese, choice of any of our salad dressing – 15

BACON WRAPPED HOT DOG

Tijuana style, with caramelized onions, Pico de gallo and cheese on top! Served with Fries – 10

HOUSE SALAD

Delightful tangy Sesame dressing with house made pickled onions mixed with spring greens, heirloom tomatoes, roasted beets, boiled egg, and green onions – 13 *Or go "Old School" and try our house made Roquefort Salad dressing!* **DINNER HOUSE SALAD - 7**

CAESAR SALAD

Artisan hearts of romaine, shaved Parmesan, polenta croutons and house made Caesar dressing – 12
Add Grilled Chicken – 4 Add Grilled Tiger Prawns – 7

DINNER CAESAR – 7

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 house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 35

ENTREES CONTINUED ON REVERSE...

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

ENTREES (CONTINUED):

RIBEYE AND LOBSTER RAVIOLI

6 oz. Certified Angus blue cheese and peppercorn encrusted Rib-Eye with Lobster Ravioli in a house made sherry wine sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 35

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 house made Yukon Gold Mashed potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – 30

SPICY CLAMS LINGUINI – SEAFOOD LINGUINI

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

Includes focaccia bread – 17 - Combo 30

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 – 25

GHOST BURGER

Flame Grilled Angus beef patty topped with melted brie, bacon jam, arugula, and mayo and mustard on a Brioche bun. Served with your choice of Fries, or gourmet Onion Rings – 20 *Plain burger – 16*

Substitute Chicken for Beef, or cheddar cheese for Brie

FRESH ATLANTIC SALMON

Fresh, pan seared Atlantic Salmon tipped with a Beurre Blanc sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings & Roasted Seasonal Vegetables – 28

SHRIMP SCAMPI

Tiger prawns sautéed with shallots and garlic in a creamy white sauce atop linguini with Roasted Seasonal Vegetables and Garlic Bread – 23

CHICKEN ALFREDO WITH PENNE PASTA

House Specialty! Penne Pasta topped with our rich House made Alfredo sauce and grilled chicken. Garnished with tomato. Includes Garlic Bread – 20 (No chicken – 15)

CROWN POINT CHICKEN

House Specialty! Fresh Pan seared chicken breasts filled with fresh mozzarella, parmesan, garlic, and fresh herbs. Topped with a Beurre Blanc sauce. Served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – 22