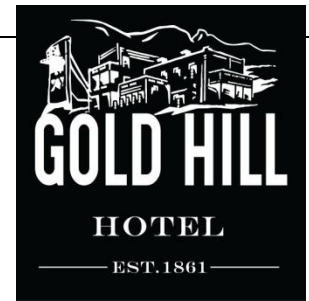


CROWN POINT RESTAURANT



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 Beurre 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

PORK ROAST MEDALLIONS

Pork medallions 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 – Ask Server, can be breaded or not breaded, your choice – 24

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 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