

Call Ahead for Take-out/Pickup orders or to make reservations

(775) 847-0111

## CROWN POINT RESTAURANT

### APPETIZERS AND SALADS:



#### **CRAB CAKES - HOUSEMADE**

2 Crab cakes in a house made remoulade. - \$22

#### **STUFFED MUSHROOMS – GLUTEN FREE**

Fresh, large mushrooms stuffed with Mozzarella cheese, butter, garlic, and fresh herbs, with a tomato basil cream

#### **HOUSE SALAD**

Spring greens with tomatoes, cucumbers, shredded cheese, sliced onions, and croutons. Dressing choices: ranch, blue cheese, sesame, oil & vinegar, or Italian.

Dinner Size Salad – \$14

Side Salad – \$8

Add Chicken - \$5 or Shrimp - \$8

#### **CAESAR SALAD**

Artisan hearts of romaine, shaved Parmesan, croutons, and Caesar dressing.

Dinner Size Salad – \$14

Side Salad – \$8

Add Chicken - \$5 or Shrimp - \$8

#### **BACON WRAPPED PRAWNS (3) – \$12 – Gluten Free**

#### **GARLIC BREAD WITH A SIDE OF MARINARA - \$8 - Add Cheese - \$2**

### SOUPS/STEWES:

#### **LOBSTER BISQUE SOUP - \$9 – GLUTEN FREE**

#### **FAMOUS HOUSE MADE FRENCH ONION SOUP – \$9**

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

### ENTREES ON REVERSE

## CHEF JASON'S SPECIALS

**HOMEMADE SPAGHETTI** – with Garlic Cheese Bread and Side Salad - \$22

**CHEF JASON'S CHEDDAR BACON BURGER** – with Special Sauce served with choice of side. - \$20

**LEMON PEPPER SALMON** – with butter sauce, vegetables, and choice of side. - \$35

**TERIYAKI SALMON** – with Sriracha mayonnaise sauce, vegetables, and choice of side. - \$35

## ENTREES:

**\*\*MINER'S TRI-TIP AND BACON WRAPPED TIGER PRAWNS** - Certified Angus Tri-Tip Flame Grilled with a melted butter 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 – **\$42 Gluten Free**

**\*\*MINER'S TRI-TIP - House Specialty!** Certified Angus Steak Flame Grilled. Tender, flavorful, and served with your choice of a house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables – **\$30 Gluten Free**

**GHOST BURGER** - Flame Grilled Angus beef patty topped with melted brie and ghost sauce on a Brioche bun. Served with your choice of Fries, or gourmet Onion Rings – **\$20 Plain burger – \$16 Cheeseburger - \$18**

**COWBOY RIBEYE** – 12 oz. Ribeye, served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – **\$48 – Gluten Free**

**Add Bacon wrapped shrimp or lobster ravioli to any meal - \$12**

**Add crumbly Bleu Cheese \$1 or Bacon \$2 to anything.**

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food born illness.

**Notice:** We impose a price adjustment on all credit transactions that is not greater than the cost of our acceptance.