

CALL AHEAD FOR TAKE-OUT/PICKUP ORDERS OR TO MAKE RESERVATIONS

775-847-0111

CROWN POINT RESTAURANT



APPETIZERS AND SALADS:

STUFFED MUSHROOMS

Fresh, large mushrooms stuffed with Mozzarella cheese, butter, garlic, and fresh herbs. Topped with a tomato basil cream sauce. – \$13

CRAB CAKES – Served with a lemon, wine, and butter, and dill sauce. – \$15

MEDIUM CROWN POINT PIZZA

Your choice: Cheese or Pepperoni with marinara sauce OR classic with white sauce. – \$15

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

HOUSE SALAD

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

Dinner Size Salad – \$13

Side Salad – \$7

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

CAESAR SALAD

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

Dinner Size Salad – \$13 Side Salad – \$7

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

CHARCUTERIE BOARD – Assorted cheese & fruit for 2 – 4 - \$25

BACON WRAPPED PRAWNS (3) – \$10

MARTINI GLASS SHRIMP COCKTAIL - \$10

GARLIC BREAD WITH CHEESE AND SIDE OF MARINARA - \$10

BASKET OF FRIES - \$5 (Add Garlic Parm-\$2)

ONION RINGS - \$5

MOZZARELLA STICKS (6) - \$10

POPPERS (6) - \$10

SOUPS/STEWES:

LOBSTER BISQUE SOUP - \$9

FAMOUS HOUSE MADE FRENCH ONION SOUP – \$9

CHILI - \$9

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

ENTREES:

MINER'S TRI-TIP AND BACON WRAPPED TIGER PRAWNS - Certified Angus Tri-Tip Flame Grilled with a balsamic glaze 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 – \$40

RIBEYE AND LOBSTER RAVIOLI - 6 oz. Certified Angus blue cheese and peppercorn encrusted Rib-Eye with Lobster Ravioli in a house made Lemon, wine, butter, and dill sauce or house made Beurre Blanc sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables –\$40

8 OZ NEW YORK STRIP - Cajun New York strip. Your choice of house made Yukon Gold Mashed potatoes or Fries, and Roasted Seasonal Vegetables – \$35

SPICY SEAFOOD CIOPPINO - Manilla Clams, shrimp or mussels with sautéed shallots, minced garlic, red pepper flakes & fresh basil in a red wine broth, includes garlic bread - \$30

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

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

Substitute Chicken for Beef, or cheddar cheese for Brie, Add Chili or bacon - \$2

FRESH ATLANTIC SALMON - Fresh, pan seared Atlantic Salmon topped with Lemon, wine, butter, and dill sauce or house made Beurre Blanc sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings & Roasted Seasonal Vegetables – \$30

SHRIMP SCAMPI - Tiger prawns sautéed with shallots and garlic in a creamy white sauce atop linguini with Roasted Seasonal Vegetables and Garlic Bread – \$25

ALFREDO WITH PENNE PASTA - House Specialty! Penne Pasta topped with our rich House made Alfredo sauce. Garnished with seasonal vegetables and tomato. Includes garlic bread – \$20
Add Chicken -\$5, Shrimp - \$8

CROWN POINT CHICKEN - House Specialty! Fresh Pan seared chicken breasts with fresh mozzarella, parmesan, garlic, and fresh herbs. Topped with a Beurre Blanc sauce. Served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – \$25

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.