

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

MEDIUM CROWN POINT PIZZA

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

(Approximately 30-minute cook time)

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

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 – \$13

Side Salad – \$7

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

CAESAR SALAD

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

Dinner Size Salad – \$13

Side Salad – \$7

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

BACON WRAPPED PRAWNS (3) – \$10

GARLIC BREAD - \$8 WITH CHEESE AND SIDE OF MARINARA - \$10

BASKET OF FRIES - \$8 (Add Garlic Parm - \$2)

ONION RINGS - \$10

MOZZARELLA STICKS (6) - \$10

POPPERS (6) - \$10

SOUPS/STEWES:

SOUP OF THE WEEK - \$9

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

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

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.

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