



CROWN

GRILL

COVER CHARGE \$39 PER PERSON

Dinner includes one main course. Please enjoy any additional mains for \$10 each.

— · Appetizer · —

Black Tiger Prawn and Papaya Salpicon
mustard seed aioli

Hand-Cut Beef Filet Tartare*
plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam
cured olives, grilled asparagus

Seared Jumbo Sea Scallops, Salmon Caviar, Herb Beurre Blanc*
wilted fennel and leeks

— · Soup and Salad · —

Shrimp and Pancetta Bisque
chickpea croutons

Black and Blue Onion Soup
fresh thyme, Jack Daniels, roquefort crust

The Grill Salad, Grape-Balsamic Dressing
mesclun greens, roasted bell peppers, avocado

Marinated Goat Cheese and Tomato Salad
baby spinach, beets, basil vinaigrette

— · Seafood · —

Mussel and Smoked Sausage Pot
white wine, shallots, garlic-parmesan pull-apart bread

Chilean Sea Bass and Brioche-Breaded King Prawns*
leek and mushroom ragout, champagne mousseline

Grilled Jumbo Prawns in Whiskey, Chili and Garlic Marinade
fried onion rice

Lobster Tail 6-7 oz
broiled with pepper butter or split and grilled with garlic

PREMIER
**NORTH
TO
ALASKA**

*In the spirit of the wild, untamed
Great Land, our award-winning
North to Alaska programs brings Alaska
flavors and seafood onboard our ships.*

— · **Crown Grill** · —
ALASKA MENU

offered with additional charges below

King Salmon*

wilted spinach, rainbow carrots,
herb butter
\$10

Alaskan Crab Cake

spicy remoulade
\$10

Whole Roasted Prime Rib of Beef*

choice of sides and sauces
12 oz Queen's Cut \$10
18 oz King's Cut \$15

— **Sides** —

Loaded Idaho baked potato

Garlic and herb French fries

Red skin mashed potatoes

Marrow bone & shallot crushed potatoes

Grilled asparagus

Creamed spinach

Sautéed wild mushrooms

— · **Desserts** · —



Apple & Rhubarb Cobbler (gf)

blueberry drizzle, vanilla ice cream



Key Lime Pie Bar (gf)

date-pecan crust, crispy chocolate
mousse, caramelized meringue,
raspberry coulis



**Salted Caramel Crème Brulee
Cheesecake**

vanilla cream, honeycomb



Triple Chocolate Treasure

dark chocolate mousse, orange crèmeux,
hazelnut filling, blonde brownie crust,
golden chocolate macaroons



Warm Chocolate Mousse Trifle

Cinnamon and ginger are the perfect
fragrant spices to complement chocolate.
Warm chocolate mousse is layered with
light and airy cinnamon sponge cake,
spiced cream, cookie crumbles and
creamy vanilla gelato. Fresh grapefruit
segments add a tangy accent.

(gf) - gluten-free



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— · Chops · —

Our exceptional chops are thick center cuts from the rib of premium selected meat

Premium Beef Chop* 16 oz
blackened with mushrooms and onions

Madeira-Glazed Wisconsin Veal Chop* 12 oz
fines herbs

New Zealand Double Lamb Chops* 9 oz
rosemary essence

Porterhouse* 22 oz
the best of filet and sirloin, grilled on the bone

— · Steaks · —

Featuring the finest center cuts from premium corn fed beef

New York Strip* 12 oz
traditional thick cut sirloin

Kansas City Strip* 16 oz
traditional bone-in sirloin

Rib-Eye* 14 oz
rich with heavy marbling

Filet Mignon* 8 oz
classic, tender and delicate

Crown Grill's "Surf & Turf"*
Please enjoy for an additional \$10 per serving
filet mignon 8 oz, lobster tail 6-7 oz
served with drawn butter and your choice of sauce and sides

— · Sides · —

Loaded baked Idaho potato | Garlic and herb French fries
Red skin mashed potatoes | Roasted marrow bone & shallot crushed potatoes
Grilled asparagus | Creamed spinach | Sautéed wild mushrooms

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.