

  
CROWN  
GRILL

Cover Charge \$60 per person

Dinner includes one main course. Please enjoy any additional mains for \$20 each.

APPETIZERS

**Chilled Jumbo Shrimp** 

XO brandy, fresh horseradish cocktail sauce

**Hand-Cut Beef Tartare Toast\***

Prime tenderloin, french mustard, cornichon, multi-grain toast

**Colossal Lump Crab Cake**

Cognac mustard cream sauce, shaved asparagus fennel salad

 gluten-free

**Blue Iceberg** 

Applewood smoked bacon, heirloom cherry tomatoes, point Reyes original blue cheese dressing

**Caesar Salad**

Romaine, parmesan crisps, freshly grated parmigiano reggiano, white anchovies, caesar dressing  
Add grilled king prawns \$20 surcharge

**Black and Blue Onion Soup**

Roquefort crust, fresh thyme, Jack Daniel's

**Shellfish Bisque**

Lobster chunks and shrimp, aged cognac, whipped cream

STEAKS

Featuring:

... **6666** ...

FOUR SIXES RANCH\*

**Filet Mignon\*** 7 oz, 200 g

classic, tender and delicate

**New York Strip\*** 11 oz, 310 g

traditional thick cut sirloin

**Kansas City Strip\*** 14 oz, 400 g

traditional bone-in sirloin

**Boneless Rib-Eye\*** 14 oz, 400 g

rich with heavy marbling

CHOICE OF:

**SALT** - Hawaiian black sea salt, smoked applewood salt, Himalayan pink salt

**SAUCE** - Shallot and red wine bordelaise, cognac peppercorn, béarnaise

**SIDES** - Creamed spinach, grilled asparagus, sautéed mushrooms, red skin mashed potatoes, parmesan french fries, loaded Idaho baked potato

**Crown Grill's Surf & Turf\***

Please enjoy for a surcharge:

filet mignon 7 oz + lobster tail 6-7 oz - \$20 with drawn butter, choice of sauce & sides



NOLAN RYAN BEEF

"Good stock" goes beyond having a solid, sturdy herd; it's our philosophy that is deeply rooted in respect for the animals, the land, and the heritage of ranching.

**GOODSTOCK**  
BY NOLAN RYAN

**Dry-Aged Striploin\*** 14 oz, 400 g

hand cut, all Texas Black Angus Beef  
\$20 surcharge

**Dry-Aged Rib-Eye\*** 16 oz, 450 g

hand cut, all Texas Black Angus Beef  
\$20 surcharge

**Wet-Aged Bone-In Rib-Eye\*** 36 oz, 1020 g

hand cut, all Texas Black Angus Beef, serves 2  
\$20 surcharge per person

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

\*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.

Crown Grill SU-ST\_2025-9-25

OTHER MAINS

**Porterhouse\*** 20 oz, 560 g

The best of filet and sirloin, grilled on the bone

**New Zealand Double Lamb Chops\*** 9 oz, 250 g

Rosemary essence

**Chilean Sea Bass and Brioche-Breaded King Prawns\***

Leek and mushroom ragout, champagne mousseline

**Maine Lobster Tail\*** 6 oz, 170 g

Steamed or broiled, lemon-garlic butter

**Beefsteak Tomato and Vegetable Gratin**

Pesto, arugula, walnut, sherry foam

**SIDES** - Creamed spinach, grilled asparagus, sautéed mushrooms, red skin mashed potatoes, parmesan french fries, loaded Idaho baked potato

DESSERT

**Baked Alaska Our Way**

Ice cream, cherries jubilee

**Ten-Layer Chocolate Cake**

Brushed with Baileys Irish Cream, chocolate mousse ganache

**Key Lime Pie**

Whipped cream

**Ice Cream or Sorbet**

**International Cheese Collection**

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If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Crown Grill SU-ST\_2025-9-25



## WINE LIST

### Princess Cruises proudly partners with Wagner Family of Wine

The Wagner's come from a long line of grape growers and winemakers in Napa Valley, with a farming tradition dating back to the 1850s. Chuck Wagner's parents, Lorna Belle Glos and Charlie Wagner Sr., were both born to families that helped shape Napa Valley's wine industry in the late 1800's and beyond. It's been over 50 years since the Wagner's founded Caymus Vineyards, and today they are proud to showcase a collection of wines that have a reputation for quality and consistency, produced from premier winegrowing regions of California and beyond.

*"I think I speak for my son and daughter when I say that we are driven by a desire to make something truly special, and we do our best to make the finest wines we can" - Chuck Wagner*



### CHAMPAGNE

Beau Joie Brut, FR 20 89

### WHITE & ROSÉ

Emmolo Sauvignon Blanc, North Coast, CA 18 72

Not overly herbaceous, the grapes are sourced from Napa and Suisun Valley. White peach, wet stone and savory scone on the palate.

Meliorosa Sauv. Blanc by Jason Aldean, California 18 78

Sea Sun Chardonnay, California 18 72

A sun-kissed, light straw color, this wine opens with scents of apricot, brown spice and toasted wood.

Conundrum White Blend, California 17 67

From playful to exotic, approachable to mysterious, a wine with multiple layers and intriguing character. A blend of Chardonnay, Sauvignon Blanc, Semillon and Viognier.

Mer Soleil SILVER Unoaked Chardonnay, Monterey County, CA 17 67

With no exposure to oak, SILVER awakens the entire palate with a rousing freshness.

Chateau d'Escians Whispering Angel Rose, Provence, FR 17 69

Chateau d'Escians Whispering Angel Rose, Provence, FR 17 69

### RED

Sea Sun Pinot Noir, California 18 72

Bright and fruit driven, with echoes of cherry, raspberry, clove and a hint of smores.

Meliorosa Red Blend by Jason Aldean, California 18 78

Bonanza Cabernet Sauvignon, California 18 72

A new member of the Caymus family, this wine has granular smooth tannins. Flavors of baking chocolate and dark berry compote with a scent of popcorn butter.

Conundrum Red Blend, California 18 72

Light-hearted but also serious, this blend of Zinfandel, Petite Sirah and Cabernet Sauvignon will warm your palate.

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### BEYOND

Emmolo Sparkling Wine, California 26 100

Aromas and flavors of vanilla wafer, honeysuckle and jasmine.

Caymus Cabernet Sauvignon, Napa Valley, CA 30 143

In flamboyant Caymus style, this wine has aromas of Cassis, espresso and saddle leather. Complex on the palate with rustic, soft tannins.



### CHAMPAGNE & SPARKLING

Prosecco 12 46

Love By Britto Prosecco 12 46

Piper Heidsieck 15 67

### WHITE & ROSÉ

Riesling 12 55

Sauvignon Blanc 12 46

Chardonnay 11 42

Rosé 12 46

### RED WINES

Pinot Noir 12 47

Merlot 11 46

Cabernet Sauvignon 12 42

† 25% discount on bottles of wine for guests with Princess Plus or Premier

All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.

### SPARKLING & CHAMPAGNE

Domaine Chandon Brut Sparkling Wine 62  
California

Barons de Rothschild Blanc de Blancs 195  
Champagne, FR

Dom Perignon 234  
Champagne, FR

### WHITE & ROSÉ

Emmolo 'Plumerai' Sauvignon Blanc 166  
Napa, CA

The story of Plumerai started with Charlie Wagner Sr. Certain grapes underwent a process called "brushing", where a small brush was used to drop some of the berries from each cluster at the beginning of the growing season, allowing the other grapes to hang loosely on the vine and gather plenty of sunlight. The name "Plumerai" comes from the French word meaning "to pluck", which aptly describes the brushing process. This wine is a rare gem.

Mer Soleil SLH Chardonnay 62  
Monterey County, CA

Sourced from the exceptional Santa Lucia Highlands growing region, this wine is a dance of vibrancy and intensity.

Selbach-Oster Riesling Spatlese 45  
Mosel, DE

Far Niente Chardonnay 123  
Napa, CA

Pascal Jolivet Pouilly Fume 70  
Loire Valley, FR

Maison Louis Jadot Macon-Villages 60  
Burgundy, FR

Chateau Minuty 'Prestige' Rose 80  
Provence, FR

### RED

Emmolo Merlot 92  
Napa Valley, CA

A wonderfully rich, earthy, dark and well-balanced wine.

Red Schooner 'Voyage' Malbec 79  
Argentina

The grapes are grown in the Andes mountains in Mendoza. Once harvested, they are chilled and transported by ocean voyage to Caymus, where the winemaking process takes place.

Red Schooner 'Transit' GSM Blend 79  
Australia

A Grenache-Shiraz-Mourvedre blend with a small amount of Cabernet Sauvignon. The grapes are grown in the Barossa Valley and McLaren Vale, Australia. After harvest, they are chilled and transported to the Caymus winery in California where the winemaking takes place. This produces a deep magenta wine with aromas and flavors of strawberry, vanilla, cream and mint.

bottle†

Caymus Suisun 'Grand Durif' Petite Sirah 101  
Suisun Valley, CA

A vibrant, velvety purple wine with scents of blackberries, rose petals, clove and earthy wood. Flavors of berry cobbles, blooming flowers and chocolate-covered raisins envelop the palate.

Caymus Suisun 'The Walking Fool' Red Blend 59  
Suisun Valley, CA

A blend of Zinfandel and Petite Sirah, the name of this wine was inspired by Chuck Wagner's great-great grandfather Johannes Glos, who arrived in Napa Valley in the 1800s.

Caymus 'Special Selection' Cabernet Sauvignon 283  
Napa Valley, CA

The rarest of all of the Caymus family of wines. An intense, rich, ripe wine that captures the imagination. Only the very best grapes make it into the Special Selection.

Maison Louis Jadot Chambolle-Musigny 129  
Burgundy, FR

Chateau Lassegue Saint-Emilion Grand Cru 109  
Bordeaux, FR

Cardinale Cabernet Sauvignon 493  
Napa Valley, CA

Verite 'La Muse' 682  
Sonoma, CA

Gary Farrell Pinot Noir 119  
Russian River Valley, CA

Gran Moraine 'Yamhill-Carlton' Pinot Noir 97  
Willamette Valley, OR

Tenuta dell'Ornellaia 'Bolgheri Superiore' 293  
Tuscany, IT

Gaja Ca'Marcanda Promis 83  
Tuscany, IT

Tenute Silvio Nardi Brunello di Montalcino 143  
Tuscany, IT

### COCKTAILS

#### PRINCESS PLUS INCLUSIONS

Central Park 15

Bacardi White Rum, Melon Liqueur, Banana Liqueur, Lime

South of the Border 14

Illegal Joven Mezcal, Bacardi Oakheart Rum, Triple Sec, Orgeat, Lime, Pineapple

Sour Cherry 15

Bombay Bramble Gin, Campari, Sweet Vermouth, Lemon, Cherry

Salt & Coffee 15

Absolut Vodka, Kahlua, Licor 43, Espresso, Caramel, Salt

#### PRINCESS PREMIER INCLUSIONS

Zacapa Martinez 18

Zacapa 23, Sweet Vermouth, Cherry Liqueur, Orange Bitters

Empire State 20

Empress Gin, Lemon, Honey, Peaches, Apple Cider