

APPETIZERS



LOBSTER COCKTAIL | \$27

Cold water lobster tail sous-vide with butter and fresh tarragon, served with a spicy Sriracha cocktail sauce

SHRIMP COCKTAIL | \$13

Tiger-striped jumbo shrimp with classic cocktail sauce and tempura fried avocado

CHIPOTLE CHERRY DUCK RELLENO | \$13

Poblano stuffed with confit duck leg, dark cherry puree and chipotle, with lemony rocket mixed greens, roasted red pepper coulis and finished with Mexican crema

BRUSCHETTA TRIO | \$8

Caprese, bleu cheese, craisins, and herbed garlic blend served on toasted baguettes

BEEF CARPACCIO | \$14

Thinly sliced Beef tenderloin served with micro greens, confit egg yolk, apple puree, horseradish crème fraiche and parmesan flakes finished with pickled mustard seed

BEEF & GOAT CHEESE GOCTE | \$9

Pasta stuffed with beets and goat cheese in a garlic beurre blanc and black truffle oil

SOUPS AND SALADS

CAESAR SALAD | \$9

Artisan romaine head lightly torched with a creamy Caesar dressing, house-made croutons and parmesan flakes

BIBB SAVANNAH SALAD | \$8

Buttery Boston Bibb lettuce with house-cured pancetta, dried cranberries, radish, feta cheese crumble, cherry tomatoes, fresh strawberries and candied walnuts finished with a red wine vinaigrette drizzle

SCALLOP & SPINACH SALAD | \$10

Seared scallops served with baby spinach and micro greens tossed in rosemary vinaigrette, radish, lemon lime almond dust, feta cheese, and dried cranberries

FRENCH ONION SOUP | \$7

A trio of onions simmered in a traditional veal stock, topped with Gruyere over a toasted baguette crouton

TOMATO SHRIMP BISQUE | \$10

Fire-roasted tomatoes and shrimp blended to a smooth and creamy bisque

THE
CROWN
ROOM

a premier dining experience

THE BUTCHER BLOCK

*All items are seasoned with cracked black pepper and sea salt,
served with Chef's seasonal vegetables and choice of one "Add it on" item*

PRIME CENTER CUT RIBEYE | \$40

16oz. center cut offers the most uniform steaks and best marbling for a better flavor profile

FILET MIGNON | \$38

8oz. hand-carved beef tenderloin aged for ultimate tenderness and peak flavor profile

SANTA FE STRIP LOIN | \$42

12oz. bone-in center cut New York strip for the best marbling and ultimate tenderness

PORTERHOUSE | \$48

22oz. New York strip and beef tenderloin joined in one cut

CHATEAUBRIAND FOR TWO | \$75

16oz. beef tenderloin for two, pan-seared and finished in the oven

ADD IT ON

STEAK AU POIVRE | \$2

Sauce consisting of reduced cognac, heavy cream, butter, shallots and Dijon mustard

MUSHROOM DEMI-GLACÉ | \$3

A rich brown sauce of reduced veal stock and mushrooms

PEPPERCORN DEMI-GLACÉ | \$3

A rich brown sauce with pickled green peppercorns

CREAMED CORN | \$5

CREAMED SPINACH | \$5

RICED CAULIFLOWER | \$5

THREE-CHEESE AU-GRATIN POTATOES | \$5

BAKED POTATO | \$5

GARLIC PARMESAN POMME FRITES | \$5

ACCOMPANIMENTS

SEARED SCALLOPS | \$8

LOBSTER TAIL | \$MKT

GRILLED PRAWNS | \$8

SEARED SALMON | \$9

1LB OF STONE CRAB CLAWS (Based on availability) | \$MKT

SPECIALTY ITEMS (ALL ITEMS ARE ACCOMPANIED WITH SIGNATURE SIDES)

ROASTED RACK OF LAMB | \$30

Herb-crusted rack of lamb served with potatoes au-gratin, Chef's seasonal vegetables, citrus gel and mint cucumber yogurt sauce

BRAISED SHORT RIBS | \$24

Braised beef short ribs with charred baby carrots, boursin potato puree, red chile demi-glacé and compressed watermelon

SEARED BREAST OF CHICKEN | \$18

Seared chicken breast, riced cauliflower, pine nuts, potato lattice, sautéed spinach and a black cherry chutney

CONFIT de CANARD | \$22

Confit leg of duck, blistered heirloom tomatoes, confit potatoes and blackberry gastrique

GRILLED PORTOBELLO STACK | \$16

Marinated Portobello mushroom grilled and stuffed with a fire-roasted tomato corn relish and served with radish, asparagus and a red pepper coulis



SEAFOOD



FRESH SCOTTISH SALMON | \$28

Seared wild Scottish salmon served with ginger and beet crème fraîche, fava beans, onion rafts, Dijon tarragon oil and caviar accompanied by seasonal vegetables

LOBSTER CIOPPINO | \$42

Fresh fish, sous-vide lobster tail, clams, tiger-striped shrimp and black mussels tossed in a garlic fire-roasted tomato broth

LOBSTER TAIL | \$34

Fresh lobster tail sous-vide with tarragon and butter, served with a saffron lobster fumet, black truffle caviar, shaved baby fennel, cucumber and confit potatoes

STONE CRAB (SEASONAL 10/15-5/15) | \$MKT

1 ½ pounds of stone crab claws served cold with drawn butter, lemons and Chef's special mustard dipping sauce

SWEET FINISH



BANANAS FOSTER | \$11

1950's New Orleans classic fresh bananas prepared table side, floating on a flambéed dark rum and brown sugar reduction then layered over French vanilla bean ice cream

CHERRIES JUBILEE | \$11

Queen Victoria's favorite dessert! Prepared table side, dark cherries flambéed in a dark rum and Luxardo cherry liqueur, layered over French vanilla bean ice cream

BERRIES CHAMBORD | \$11

Prepared table side dark cherries, black berries and strawberries flambéed in Chambord, layered over French vanilla bean ice cream

ORANGE ZEPPOLES | \$7

A bag with a half dozen traditional Italian orange-scented doughnuts

DESSERT CARRIAGE | \$8

Choose from our wonderful display of desserts which include chocolate 3-layer turtle cake, raspberry cheesecake and tiramisu

THE
CROWN
ROOM

a premier dining experience