

Crown Grill

Premium Seafood and Chop House

Cover Charge \$29 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

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

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Chops

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

Sterling Silver Beef Chop* 16 oz
blackened with mushrooms and onions

Madeira-Glazed Wisconsin Veal Chop* 12 oz
fine 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 Sterling Silver 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, Maine 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 bone marrow & 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.

Salt Selection



Discover the Crown Grill's unique gourmet salt selection, guaranteed to complement our grilled-to-order specialties.



Hawaiian Black Salt (Hiwa Kai)

Combined with activated charcoal, this solar evaporated Pacific sea salt has a stunning black color, silky texture and natural saline flavor.



Smoked Applewood Salt (Yakima)

Sweet Applewood from the Yakima Valley fuels the fire that flavors this smoked sea salt with a subtle fruit wood taste.



Himalayan Mountain Pink Salt

Experience this exotic ingredient that boasts a robust salt and mineral flavor, which is said to provide many health benefits and remove toxins from the body.

Desserts



Apple & Rhubarb Cobbler

blueberry drizzle, vanilla ice cream



Key Lime Pie Bar

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 crémeux,
hazelnut filling, blonde brownie crust,
golden chocolate macaroons



♥ Warm Chocolate Mousse Trifle

According to Chef Love, 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.

Chocolate
JOURNEYS™

This exquisite treat is from our Chocolate Journeys™ program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love.