

The Crown Point Restaurant

at



Appetizers and Salads

<i>Napoleon of Escargots Provencale</i>	<i>flamed with pernod in a crispy puff pastry</i>	14-
<i>Seafood Ceviche</i>	<i>with crisp tortilla chips</i>	10-
<i>Pan Seared Crab Cake</i>	<i>on a bed of assorted baby greens with chipotle aioli</i>	12-
	<i>As an Entree</i>	18-
<i>Baked Brie</i>	<i>wrapped in puff pastry dough with creamy chive sauce</i>	10-
<i>Shrimp, Crab or combination cocktail</i>		15-
<i>Crispy Calamari</i>	<i>with shaved reggiano and chipotle aioli</i>	9-
<i>Soup of the Day</i>	<i>Cup 4 Bowl 6</i>	
<i>Assorted Baby Greens</i>	<i>with oranges, almonds and red onions</i>	6-
<i>Caesar Salad</i>	<i>8- With Chicken 12-</i>	
	<i>With Prawns, Crab or Combination 16-</i>	
<i>Baby Arugula</i>	<i>with shaved pecorino, fenell, pinenuts, slices apples and Maytag Bleu cheese</i>	8-
<i>Assorted Cheeses and Fresh Fruit Plate</i>		12-

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Entrees

<i>Roasted Chicken Breast</i>	16
<i>with creamy sherry Portobello mushroom sauce, shallot mashed potatoes and seasonal vegetables</i>	
<i>Honey and Fenell Crusted Pork Loin</i>	18
<i>with pinot noir demi glace, shallot mashed potatoes and seasonal vegetables</i>	
<i>Veal Scallopini Picatta</i>	24
<i>with gratin dauphinois and seasonal vegetables</i>	
<i>Tunisian Style Grilled Salmon</i>	18
<i>on a bed of baby greens and roasted seasonal vegetables</i>	
<i>Olive Oil Roached Mahi Mahi Valparaiso</i>	20
<i>with chorizo, cilantro vinaigrette, shallot mashed potatoes and seasonal vegetables</i>	
<i>Fettuccini Carbonara</i> with prosciutto, Portobello mushrooms and a creamy brandy sauce	16
<i>Pan Seared Rib Eye Steak "Oaxaca"</i>	24
<i>with sautéed Portobello mushrooms and creamy Madeira wine sauce with gratin dauphinois and seasonal vegetables</i>	
<i>Pan Seared Filet Mignon</i>	28
<i>with sautéed Portobello mushrooms, shallot mashed potatoes and seasonal vegetables</i>	
<i>Roasted Rack of Lamb Provencale</i> with herb demi glace, crispy sage, shallot mashed potatoes and seasonal vegetables	28
<i>Vegetarian Fettuccini Primavera</i> in light garlic cream sauce	16
<i>Assorted Grilled Vegetable Plate</i>	16

FULL WINE & BAR SERVICE AVAILABLE

Ask about our children's selection (12 and under) \$9.50

18% gratuity to parties of 6 or more. Split plate charge - \$10.00 Corkage fee - \$15.00

MASTER CARD/VISA ACCEPTED

Executive Chef Serge Marchale