

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano
Antica Vermouth Campari

Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 12

Chopin Vodka, Cointeau, lemon

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

WINES

Domaine Ste. Michelle Brut 11|44

Columbia Valley, Washington

Chateau Ste. Michelle 11|44

Chardonnay, Washington

Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

Oberon 16|64

Cabernet Sauvignon, California

STARTERS

Pineapple Jumbo Shrimp Cocktail

sweet Thai chili aioli

Veal Tataki *

black garlic wasabi, yuzu juice

Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

Date, Goat Cheese and Baby Greens

raspberry vinaigrette

Citrus Tomato Soup

greek yogurt, pesto crotons

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

 Vegetarian  Gluten-Free  No Sugar Added

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

Grilled Lamb Chops, Smoked Eggplant *

quinoa-tabbouleh, tomato criolla

Filet Mignon Green Peppercorn Sauce *

potato prawn rosti, Worcestershire butter, asparagus

Shrimp, Andouille & Grits

okra, tomato sauce, citrus, roasted poblano pepper

Zucchini Tomato Quiche

Moroccan spiced roasted vegetables, cous cous

New York Strip Loin Steak Fries

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Ginger-Cilantro Pesto*

basmati rice, sautéed Swiss chard, garlic, cherry tomatoes

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetable

Yuzu Fresh Black Cod * 25

yogurt miso pickle vegetables, Kimchi eggplant,
fried rice, garlic soy

15 Oz. Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn, baked potato,
creamed spinach

DESSERTS

Strawberry Crisp

French vanilla ice cream

Double Chocolate Cheesecake

white chocolate sauce

Cherry Crumble Tart

vanilla sauce

Smoers Sundae

vanilla ice cream, brownie chunks, toasted marshmallows,
graham crumbs, chocolate sauce

Crème Brulee Cake in Jar

vanilla sponge, chantilly cream

AFTER DINNER DRINKS

Disaronno Amaretto 9

Remy Martin VSOP 15

Highland Park Single Malt 12.50

Graham's 6 Grapes Port 11

Solo Espresso 2.50

Cappuccino 3.50