

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth, Campari

Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, yuzu, agave

Signature Lemon Drop Martini 12

Absolut Citron Vodka, 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

13 Celsius Sauvignon Blanc 11|44

Marlborough, New Zealand

Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

Cline Zinfandel 12|48

California

STARTERS

Prosciutto Ham

manchego cheese, port cherries

Orange Jumbo Shrimp Cocktail

melon trio, cilantro lemon grass aioli

Ecargot Bourguignon

herb garlic butter, burgundy wine, French bread

Salad of Arugula and Frisee 🍴

pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

Creamed Artichoke and Heritage Carrot Soup 🍴

Arugula pesto oil, crème fraîche

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

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

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items.
Your check may reflect an additional tax for certain ports or itineraries.
Prices are subject to change.

MAINS

Baked Ricotta Stuffed Shells

garlic-basil-tomato sauce, mozzarella, Parmesan cheeses

Cracked Pepper Tenderloin with Grilled Shrimp*

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

Rack of Lamb, Cannellini Beans and Garlic Pearls

roasted red bell pepper, sauteed artichoke

Yellowfin Sole Fillet

parmesan potato, sauce vierge, haricots verts

Vegan Cauliflower Steak

tahini, couscous, za'atar, asparagus

Garlic-Herb Roasted Chicken

avocado, tomato and corn salad

Grilled Alaskan Salmon with Capers and Dill *

cilantro rice

New York Strip Loin *

steak fries, garlic herb butter

Morimoto Fresh Black Cod Yuzu 25

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

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetables

15 oz Pinnacle Grill Boneless Ribeye * 20

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

DESSERTS

Flourless Chocolate Cake

chocolate sauce, whipped cream

Crème Brûlée

Grand Marnier custard, caramelized sugar

Black Forest Cake

chocolate cake, Kirshwasser-flavored cream, Bing cherries, chocolate shavings

Strawberry Sundae

Vanilla ice cream, strawberry compote, crushed biscotti

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75



Vegetarian



No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

Limited dietary requests may be accommodated at the Chef's discretion.

Complimentary off-menu supplemental items are no longer available.