

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


Beringer Knights Valley 19.50|78
Cabernet Sauvignon, California

STARTERS

Prosciutto Ham
manchego cheese, port cherries

Orange-Jumbo Shrimp Cocktail
melon trio , Cilantro lemon grass aioli

Escargot Bourguignon 
herb garlic butter, burgundy wine, French bread

Salad of Arugula and Frisée 
William pear, mandarin segments, pistachios, cherry tomatoes,
organic mixed seeds

Creamed Artichoke and Heritage Carrot Soup
arugula pesto oil, crème fraiche

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

Rotelle with Oxtail
redwine reduction and gremolata

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, sautéed artichoke

Fresh Fish Yellow Fin Sole Fillet*
parmesan potato, sauce vierge, haricots verts

Vegan Cauliflower Steak 
tahini, couscous, za'atar, asparagus

New York Strip Loin*
french fries, garlic herb butter

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Dried-Cherry and Thyme Coated Salmon* 
pilaf rice, green beans, caramelized red onions

15 oz Pinnacle Grill Boneless Ribeye* 20
shallot confit, aged balsamic, green peppercorn,
baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Red Miso Snapper * 25
prawn, sea scallop, fresh mussels and clams,
sake lobster red miso broth, baby bok choy

Lobster Two Way* 20
panko crusted and grilled lobster tails lemon soy butter, Japanese tartar
sauce, tonkatsu, Asian mushroom, shishito pepper

DESSERTS

Flourless Chocolate Cake
chocolate sauce, whipped cream

Crème Brûlée
burnt sugar

Black Forest Cake 
chocolate cake, Kirschwasser-flavored cream, Bing cherries,
chocolate shavings

Hot Fudge Sundae
vanilla ice cream, warm chocolate ganache, chopped nuts,
marshmallows, whipped cream

Strawberry Romanoff
Grand Marnier, chantilly cream

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

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

