

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,

WINES

Domaine Ste. Michelle Brut Columbia Valley, Washington 11 | 44

Chateau Ste. Michelle Chardonnay, Washington 11 | 44

Sokol Blosser Evolution Pinot Noir, Willamette Valley, Oregon 13.50 | 54

Beringer Knights Valley Cabernet Sauvignon, California 19.50 | 78

STARTERS

Bay Shrimp Cocktail

Dutch cocktail sauce, boiled egg

Steak Tartar *

capers, gherkins pickles

Chicken, Sweetbreads And Mushroom Cream

puff pastry, hollandaise sauce

Westland Salad

tomato, cucumber, egg, mustard dressing

Green Peas Soup

pumpernickel bread, bacon

French Onion Soup

Guyere cheese crouton

Classic Caesar Salad

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

vegetarian 🌱

* 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

Bami Goreng

Indonesian stir-fried noodles, chicken sate, peanut sauce, krupuk shrimps crackers

Hodge Podge Klapstuck

braised beef brisket, carrots, potatoes, onions, butter gravy

Beef Tenderloin, Mushrooms*

chateau potatoes, sauteed vegetable

Pan Fried Dover Sole, Lemon Butter *

parsley potatoes, asparagus, carrots

Vegan Braised Bell Pepper 🌱

brown rice, tomato coulis

Pork Cordon Bleu

ham, gouda, green peas, carrots, lyonnaise

Roasted Chicken

French fries, apple sauce

Salmon Fillet, Bay Shrimp*

saffron risotto, fennel

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

Crème Brulee

burnt sugar

Tompouce

puff pastry, vanilla custard, royal icing

Apple Pie

vanilla ice cream

Lindt Chocolate Tulip

chocolate cream, flourless chocolate sponge

Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel