

## 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 \* GF**  
manchego cheese, port cherries

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

**Escargot Bourguignon**  
herb garlic butter, burgundy wine, French bread

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

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

**French Onion Soup**  
Gruyere cheese crouton

**Classic Caesar Salad**  
romaine lettuce, Parmesan cheese, garlic croutons,  
Caesar dressing, anchovies

V Vegetarian GF Gluten-Free NS 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\* GF**  
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

**Rack of Lamb, Cannellini Beans and Garlic Pearls\***  
roasted red bell pepper, sautéed artichoke

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

**Vegan Cauliflower Steak V**  
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\* GF**  
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\* 25**  
panko crusted and grilled lobster tails lemon soy butter, Japanese tartar  
sauce, tonkatsu, Asian mushroom, shishito pepper

## DESSERTS

**Flourless Chocolate Cake GF**  
chocolate sauce, whipped cream

**Crème Brûlée GF**  
burnt sugar

**Black Forest Cake NS**  
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 GF**  
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.

