

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$20

Le Grand Courtauge Brut Rose
France

Benzinger Sauvignon Blanc
California

Rocky Pond 11 Dams Bordeaux Blend
Washington

FEATURED WINES

Holland America Line Sparkling Wine, WA
10 glass / 44 bottle

Domaine Du Vieux Télégraph
Châteauneuf-du-Pape Blanc, FR
15 glass / 60 bottle

Grgich Hills 'Morimoto' Chardonnay, CA
23 glass / 92 bottle

Willamette Valley Vineyards
Whole Cluster Pinot Noir, OR
15.50 glass / 62 bottle

Rocky Pond 11 Dams Bourdeaux Blend,
WA
14 glass / 56 bottle

Oberon Cabernet Sauvignon, CA
17 glass / 68 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 14
Double Dutch tonic, seasonal botanicals

Costa Pacifica by Ivy Mix 12
Eucalyptus infused 1800 reposado tequila,
creme de bananane, lemon, honey

Puerto Vallarta by Ivy Mix 13
Tromba silver tequila, Aperol, lime mango
habanero

São Paulo by Ivy Mix 11
Cachaça, coconut, lime, passionfruit, vanilla,
cinnamon

Lima by Ivy Mix 11
Pisco, Calvados, lemon, white peppercorn,
apricot, sage, egg white

APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Vine Ripened Beefsteak Tomato Salad GF V
sliced purple onion, balsamic vinaigrette or
blue cheese dressing

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke GF
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Shrimp Cocktail GF
brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke GF ND
maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * GF
crème fraîche, buckwheat blinis
\$50 Supplemental

ENTRÉES

Braised Beef Short Ribs with
Chow Fun Noodles by David Burke
wild mushrooms, carrots, scallions

Grilled Lamb Chops*
controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * GF
dill butter

Table-Side Dover Sole, Lemon Butter
boiled new potatoes
\$15 Supplemental

Panko Fried Stuffed Mushroom Caps V
Beyond Meat mince, vegan mayonnaise remoulade,
parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles V
preserved lemon, Calabrian chili, olive oil

STEAKS

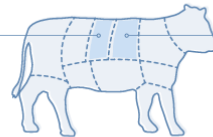
ADD A 5 OZ LOBSTER TAIL FOR \$12

8oz
Filet Mignon *

12oz
New York Strip *

15oz
Boneless Rib Eye *

10oz
American Wagyu
Strip Loin *
\$28 Supplemental



36oz
Tomahawk Bone-In
Rib Eye for Two *
\$49 Supplemental

Choice of sauce: Shallot and Red Wine Bordelaise • Green Peppercorn • Béarnaise

ON THE SIDE

Creamed Spinach V GF

Baked Potato V GF

Asparagus with Hollandaise V GF

French Fries V ND

Roasted Baby Beets with Blue Cheese V GF

Sautéed Mushrooms V GF

Mashed Potatoes V GF

Beecher's Lobster Mac & Cheese
\$12 supplement

GF gluten-free ND non-dairy V 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.

MEXICO

STARTERS

Rib Eye Tacos * GF
fresh masa tortillas, onion, cilantro

Mexican Corn Soup GF V
queso, lime, cilantro

ENTRÉES

Red & Green Grilled Snapper * GF
lime, bean rice, cilantro

Mexican Grilled Tenderloin *
chipotle demi glaze, bean puree, charred cambray onions

Braised Lamb Shank "Birria de Borrego" *
cilantro potatoes, creamed corn

12 oz Lobster Tail GF
broiled, lemon-garlic butter
\$19 Supplemental

DESSERT

Fresas Con Crema
fresh strawberries, sweetened condensed milk,
sour cream, biscotti

* 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 beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.