

COCKTAILS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 12

Cazadores Blanco Tequila, Triple Sec, choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Cosmopolitan 13

Absolut Citron, Cointreau, Cranberry, Lime

Bahama Mama 12

Bacardi Superior, Malibu Rum, Pineapple and Orange Juice

WINES

Poema Cava Brut, Xarello / Parellada / Macabeo, Spain 11 | 44

Cline Zinfandel, California, Oregon 13 | 52

Oberon Cabernet Sauvignon, California 18 | 72

STARTERS

Bay Shrimp Cocktail ***GF**

Dutch cocktail sauce, boiled egg

Steak Tartare ***GF**

capers, gherkins pickles

Chicken and Sweetbreads in Mushroom Cream

puff pastry, hollandaise sauce

Westland Salad **VGF**

tomato, cucumber, egg, mustard dressing

Green Pea Soup

pumpnickel bread, speck ham

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, 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

Bami Goreng

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

Hodge Podge Klapstuk

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

Beef Tenderloin, Mushrooms ***GF**

chateau potatoes, sauteed vegetables

Pan Fried Dover Sole, Lemon Butter *

parsley potatoes, asparagus, carrots

Vegan Braised Bell Pepper **VGF**

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

Fresh Catch Grouper* 25
braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails 25
seasonal Asian Greens

DESSERTS

Crème Brûlée

burnt sugar

Tompouce

puff pastry, vanilla custard, royal icing

Apple Pie **NS**

vanilla ice cream

Bossche Bol

fresh berries, whipped cream

Lindt Hot Fudge Sundae

Vanilla ice cream, chocolate chunks, stroopwafel