

COCKTAILS

Paper Plane 12

Angles Envy Bourbon, Nonino Amaro, Aperol, lemon juice

Como Spritz 12

Cynar, passionfruit, lemon, HAL Sparkling wine

Gala Lemon Drop 14

Chopin Vodka, Cointreau, fresh lemon juice, simple, B'lure Pea Pollen

Penicillin 13

Dewar's White Label, lemon, honey, Compass Box Peat Monster

Dutch 150 11

De Lijn Gin, Sparkling Wine, Lemon Juice

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Chateau Ste. Michelle 12 | 48

Chardonnay, Washington

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72

Cabernet Sauvignon, California

STARTERS

Coppa, Burrata, Cantaloupe* 

arugula, roasted pistachio, balsamic reduction

Jumbo Shrimp Cocktail * 

horseradish cocktail sauce

Bacon Wrapped Scallops

mango salsa, cucumber, lime

Feta, Lentil Tabbouleh Salad 

cherry tomatoes, oak leaf, mint, lemon dressing

Tomato-Red Bell Pepper Bisque 

avocado cream

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

Baked Ricotta and Asparagus Filled Paccheri

pomodoro-basil sauce, Grana cheese

Espelette Beef Tenderloin, Shrimp* 

whiskey sauce, buttermilk mashed potato

Roasted Rack of Lamb, Eggplant Purée, Pancetta-Fava Beans

merlot reduction

Gruyère-Brioche Crusted Fresh Sole*

potato gratin, green peas, spinach, butter sauce

Roasted Pumpkin Tart 

tempura broccoli, yogurt dressing, fig vincotto

New York Strip Loin, Steak Fries*

garlic herb butter

Garlic-Herb Roasted Chicken

avocado, tomato, corn salad

Salmon & Chanterelles*

corn oven-dried tomatoes, basil

15 oz Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Steamed Fresh Alaskan Halibut* 25

premium Hong Kong XO sauce, seasonal vegetables

Broiled Lobster Tails 25

yuzu butter, roasted garlic mashed potatoes

DESSERTS

Caramel Lava Cake

chocolate ganache

Crème Brûlée 

burnt sugar

Black Forest Cake 

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

Strawberry Romanoff 

Grand Marnier, Chantilly cream

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Remy Martin VSOP 17

Highland Park Single Malt 13

Graham's 6 Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75

