COCKTAILS

Paper Plane 12
Angel's 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 75 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

Grilled Zucchini, Carrots V GF
tahini-yogurt dressing

Avocado Shrimp Cocktail GF
layered diced avocado, shrimp, creamy chipotle sauce

Escargot Bourguignon
herb garlic butter, wine, French bread

Quinoa, Romaine Lettuce Cups V GF ND
cucumber, cherry tomatoes, red onion, pine nuts

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

Cream of Four Mushroom Soup V
chive oil

French Onion Soup
Gruyère cheese crouton

V Vegetarian GF Gluten-Free NS No Sugar Added ND Non-Dairy

* 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. A 20% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

MAINS

Rotelle with Oxtail
red wine reduction, gremolata

Beef Tenderloin, Crab Cake* GF
béarnaise sauce, potatoes, asparagus

Cherry-Port Duck Breast*
truffle mashed potatoes, Brussels sprouts, port reduction

New York Strip Loin, Steak Fries*
garlic-herb butter

Garlic-Herb Roasted Chicken
avocado, tomato and corn salad

Parmesan-Crusted Yellowfin*
carrots, asparagus, pearl onions, beurre blanc

Baked Salmon, Lemon Confit*
red wine reduction, collard greens

Vegan Stir-Fry Tofu V GF
shiitake, beans, sesame, scallions, avocado brown rice

15 oz Pinnacle Grill Boneless Ribeye* 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Steamed Fresh Halibut* 25
premium Hong Kong XO sauce, seasonal vegetables

Broiled Lobster Tails 25
yuzu butter, roasted garlic mashed potatoes

DESSERTS

Crème Brûlée GF
burnt sugar

Dulce de Leche & Coconut Tart
vanilla ice cream

Warm Chocolate Lava Cake
orange cream

Tiramisu NS
mascarpone cream, coffee, Kahlúa sponge cake

Hot Fudge Sundae
vanilla ice cream, almonds, marshmallows, chocolate sauce

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Rémy Martin VSOP 17

Highland Park Single Malt 13

Graham's Six Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75