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 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

Coppa, Burrata, Cantaloupe* GF
arugula, roasted pistachio, balsamic reduction

Jumbo Shrimp Cocktail GF
horseradish cocktail sauce

Escargot Bourguignon
garlic herb butter, wine, French bread

Feta, Lentil Tabbouleh Salad V GF
cherry tomatoes, oak leaf lettuce, mint, lemon dressing

Tomato-Red Bell Pepper Bisque V
avocado cream

French Onion Soup
Gruyère 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. A 20% service charge is automatically applied to all purchases. Local sales taxes are applied as required.

MAINS

Baked Ricotta and Asparagus Filled Paccheri V
pomodoro-basil sauce, Grana cheese

Espelette Beef Tenderloin, Shrimp* GF
whiskey sauce, buttermilk mashed potatoes

Roasted Rack of Lamb, Eggplant Purée, Pancetta-Fava Beans*
Merlot reduction

Gruyère-Brioche Crusted Sole*
potato gratin, green peas, spinach, butter sauce

Roasted Pumpkin Tart V
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* GF
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 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 GF
burnt sugar

Black Forest Cake NS
chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

Strawberry Romanoff GF
Grand Marnier, Chantilly cream

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

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Rémy Martin VSOP 17.00

Highland Park Single Malt 13.00

Graham's Six Grapes Port 13.00

Solo Espresso 2.75

Cappuccino 3.75