

COCKTAILS

Classic Negroni 11
Bombay Sapphire Gin, Carpano
Antica Vermouth Campari

Yuzu Margarita 11.50
Cazadores Silver Tequila, lime, Yuzu, agave

Gala Lemon Drop Martini 12
Chopin Vodka, Cointeau, lemon

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

WINES

Domaine Ste. Michelle Brut 11 | 44
Columbia Valley, Washington

Chateau Ste. Michelle 11 | 44
Chardonnay, Washington

Sokol Blosser Evolution 13.50 | 54
Pinot Noir, Willamette Valley, Oregon

Oberon 16 | 64
Cabernet Sauvignon, California

STARTERS

Prosciutto Ham GF
manchego cheese, port cherries

Orange-Jumbo Shrimp Cocktail GF ND
melon trio, Cilantro lemon grass aioli

Escargot Bourguignon
herb garlic butter, burgundy wine, French
bread

Salad of Arugula and Frisée V GF ND
William pear, mandarin segments, pistachios, cherry tomatoes,
organic mixed seeds

Creamed Artichoke and Heritage Carrot Soup
arugula pesto oil, crème fraiche

French Onion Soup
Gruyere cheese crouton

Classic Caesar Salad
romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

 Nondairy  Vegetarian  Gluten-Free  No Sugar Added

The MSC and ASC labels assure that your seafood has been caught
or farmed with the best possible care, helping to protect our
oceans, lakes and rivers.

www.asc-aqua.org

www.msc.org



ASC-C-



MSC-C-

MAINS

Rotelle with Oxtail
redwine reduction and gremolata

Cracked Pepper Tenderloin with Grilled Shrimp* GF
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

Rack of Lamb, Cannellini Beans and Garlic Pearls *
roasted red bell pepper, sautéed artichoke

Yellow Fin Sole Fillet *
smashed potato shrimp galette, sauce vierge, haricots verts

Cauliflower Steak V
tahini, couscous, za'atar, asparagus

New York Strip Loin *
french fries, garlic herb butter

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Roasted Salmon with Granny Smith Apple Butter * GF
zucchini, turnips

Morimoto Epice Lobster Tails * 25
lemon foam, seasonal vegetable

Yuzu Fresh Black Cod * 25
yogurt miso pickle vegetables, Kimchi eggplant,
fried rice, garlic soy

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

DESSERTS

Flourless Chocolate Cake
chocolate sauce, whipped cream

Crème Brûlée GF
Grand Marnier custard, caramelized sugar

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

Strawberry Sundae
vanilla ice cream, strawberry compote, crushed biscotti

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75

If you have a food allergy or intolerance, please inform your server before ordering.
* 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.