

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, Cointreau, 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

Pineapple Jumbo Shrimp Cocktail GF
sweet Thai chili aioli

Veal Tataki *
garlic wasabi, yuzu juice

Escargot Bourguignon
herb garlic butter, Burgundy wine, French bread

Date, Goat Cheese and Baby Greens V
raspberry vinaigrette

Citrus Tomato Soup
Greek yogurt, pesto crotons

French Onion Soup
Gruyere cheese crouton

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

 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

Cheese Tortellini
spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

Grilled Lamb Chops, Smoked Eggplant *GF
quinoa-tabbouleh, tomato criolla

Filet Mignon Green Peppercorn Sauce *
potato prawn rosti, Worcestershire butter, asparagus

Shrimp, Andouille & Grits
okra, tomato sauce, citrus, roasted poblano pepper

Zucchini Tomato Quiche V
Moroccan spiced roasted vegetables, cous cous

New York Strip Loin Steak Fries *
garlic herb butter

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Grilled Salmon with Ginger-Cilantro Pesto* GF
basmati rice, sautéed Swiss chard, garlic, cherry tomatoes

Vegetable of the Day : Asparagus

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 balsamice, green peppercorn, baked
potato, creamed spinach

DESSERTS

Mixed Berry Crisp
French vanilla ice cream

Chocolate Whiskey Torte
raspberry sauce

Cherry Crumble Tart NS
vanilla sauce

Hot Fudge Sundae
vanilla ice cream, chocolate sauce, nuts

Crème Brulee Cake in Jar
vanilla sponge, chantilly cream

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

* 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.