

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
Columbia Valley, Washington 11|44

Chateau Ste. Michelle
Chardonnay, Washington 11|44

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


Beringer Knight's Valley
Cabernet Sauvignon, California 19.50|78


STARTERS

Grilled Asparagus and Artichoke 
hazelnut-yogurt

Jumbo Shrimp Cocktail
horseradish cocktail sauce

Escargot Bourguignon
herb garlic butter, Burgundy wine, French bread

Sunchoke Soup 
chipotle powder, toasted pumpkin seeds, chive oil

Apple and Pear Salad 
frisée, dried cherries, blue cheese crouton

French Onion Soup
gruyere cheese crouton

Classic Caesar Salad
romaine lettuce, parmesan cheese, garlic croutons, caesar
dressing, anchovies

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



ASC-C-

www.msc.org



MSC-C-


* 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

Beef Tenderloin Oscar*
crab meat, asparagus, yukon potatoes,
béarnaise


Tangerine Glazed Duck Breast *
wild rice potato pancake, red cabbage, snow peas

Ricotta & Spinach Tortellini 
arrabiata sauce, grilled vegetables

Pan Fried Sea Bass with Apples * 
cabbage, bacon

Vegan Crusted Polenta Cake with 
Mushroom
butter bean mash

Brown Sugar Glazed Salmon *
roasted root vegetables, cranberry pecan rice pilaf,
brown sugar glazed

Garlic-Herb Roasted Chicken 
avocado-corn tomato salsa

8 oz. New York Strip Loin * 
garlic-herb butter, steak fries

Morimoto Epice Lobster Tails * \$25
lemon foam, seasonal vegetable


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

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

DESSERTS

Dulce De Leche & Coconut Tart
sweet coconut flakes

Warm Chocolate Lave Cake
orange cream

Tiramisu 
mascarpone cream, coffee, and Kahlúa sponge cake

Rhubarb Crisp
vanilla ice cream

Artisan Cheese Selection
Edam, Brie, Bel Pease, Fontina

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Signle Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75

 Vegetarian  Gluten-Free  No Sugar Added