



COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 12

Cazadores Silver Tequila, Lime juice, Yuzu, Agave

Trader's Vic Mai Tai 12

Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Holland America Line Sparkling Wine 10 | 40

Washington

Chateau Ste. Michelle 11 | 44

Chardonnay, Washington

Castle Rock Pinot Noir 11 | 44

Pinot Noir, Willamette Valley, Oregon

Zolo Malbec 11 | 44

Cabernet Sauvignon, California

STARTERS

Seared Tuna, Udon Noodle Salad *

chili daikon, jellied Ponzu sauce, flying fish roe

Red Quinoa, Cranberry-Dry Cherries, Goat Cheese **GF** **V**

seared apples, roasted red onions, toasted hazelnut, honey lemon vinaigrette

Mussels Au Safran *

steamed mussels, pernod, dijon mustard, saffron broth

Cobb Salad Vegas Style * **GF**

warm sliced cracked pepper tenderloin, ranch dressing

Crab & Corn Bisque

sherry, green onion, bell pepper

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons,

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.

An 18% service charge is automatically applied to all purchases. Local sales taxes are applied as required

MAINS

Gnocchi Al Pistacchio Siciliano **V**

potato dumplings, pistachio pesto, Grana Padano, semi-dried cherry tomatoes

Braised Short Rib Diane *

truffled mashed potatoes, wild mushrooms, root vegetables, brandy peppercorn

Crumbed Miso Sesame Lamb Chops *

honey glazed roasted carrots, bok choy, sticky soy pomegranate glaze, ginger jasmine fried rice

Roasted Artichokes and Peasemolina **V**

cake, goat cheese, sweet and sour spicy red beets

Seared Scallops, Caramelized Cauliflowers * **GF**

raisin-caper emulsion, parsnip puree, roasted vegetable

Dried-Cherry and Thyme Coated Salmon *

pilaf rice, green beans, caramelized red onions

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

New York Strip Loin Steak Fries*

garlic herb butter

15 oz Pinnacle Grill Boneless Ribeye* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25

braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails* 25

seasonal Asian greens

DESSERTS

Hazelnut Paris Brest

strawberries, hazelnut

Vanilla Chocolate Cheesecake

caramel, peanuts, crème chantilly strawberry

Neapolitan Cake **NS**

chocolate mousse, strawberry mousse, white mousse

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

Crème Brulee **GF**

burnt sugar

After Dinner Drinks

Disaronno Amaretto 10

Remy Martin VSOP 15.50

Highland Park Single Malt 12.50

Graham's 6 Grapes Port 12.50

Solo Espresso 2.75 Cappuccino 3.75