

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

Yuzu Margarita 12

Cazadores Silver Tequila, lime, Yuzu, agave

El Diablo 11

Cazadores Blanco Tequilla, fresh lime juice, Chamboard, ginger beer

Ship Shape Manhattan 12

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

WINES

Ca Marian Prosecco 11 | 44

Veneto, Italy

Conundrum White Blend 13.50 | 60

Napa Valley, California

Zolo Malbec 11 | 44

Mendoza, Argentina

Mcperson Shiraz 11 | 44

Victoria, Australia

STARTERS

Chicken Liver Pate

orange confit, onion port jam, crispy brioche crouton

Cured Salmon & Bay Scallop Salad *

bell pepper aioli dressing

Spinach & Artichoke Dip

cream cheese, parmesan cheese, celery, focaccia sticks

Stovetop Radishes Salad

miso yoghurt cream dressing

Chicken Consommé

orzo pasta, Silber beet, chicken mousseline

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

www.msc.org



ASC-C



MSC-C

 Vegetarian  Non-dairy  Gluten-Free  No Sugar Added

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.

MAINS

Strozzapreti Pasta, Creamy Tomato Coulis

burrata, basil

Sumac Grilled Lamb Cutlets, Reed Beet Hummus *

grilled fennel, pickled roasted peppers, carrots

Miniature Porchetta

Italian herbs, macaire potatoes, spinach, salsa verde

Lemon Garlic Shrimps

peas, artichokes, roasted potatoes

Polenta and Cheddar Crisps

tomato, asparagus, olives, Romesco Sauce

Dried-Cherry and Thyme Coated Salmon *

pilaf rice, carrots, caramelized red onions

Garlic-Herb Roasted Chicken

avocado-corn tomato salsa

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, carrots

Yuzu Butter Grilled Lobster Tails * 25

seasonal Asian greens

DESSERTS

White Chocolate Macadamia

macadamia nut biscuit, caramel, white chocolate mousse

Chocolate Napoleon

chocolate mousse, brownies

Lemon Tulip

lemon custard, phyllo dough, berries

Crème Brulee

burnt sugar

Hot Fudge Sundae

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

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