

COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 12

Cazadores Silver Tequila, lime juice, Yuzu, Agave

Cold Brew Carajillo 11

Licor 43, Cold brew coffee

Ship Shape Manhattan 12

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

WINES

Poema Cava 10 | 40

Penedes Region, Spain

Famille Perrin Reserve Cotes du Rhone Blanc 12 | 48

Rhone Region, France

Frescobaldi Chianti 12 | 48

Tuscany, Italy

Rocky Pond 11 Dam Blend 14 | 56

Columbia Valley, Washington

STARTERS

Smoked Black Pepper Duck Breast

apple-celeriac salad, lingonberry cream

Jumbo Shrimp Cocktail * GF

American cocktail sauce

Escargot Bourguignon

garlic herb butter, French miniature bread

Hearts Of Romaine Lettuce Nicoise * GF

seared tuna, olives, oregano vinaigrette

Five Onion Cream Soup

leeks, marjoram, crème fraiche

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

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

 Vegetarian  Gluten-Free  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

Indonesian Bami Goreng

meatball peanut sauce, chicken sate, babi kecap

Steak Diane * GF

asparagus, carrots, Brussels sprouts, potato gratin

Duck A La' Orange * GF

haricot verts, red cabbage, pommes William, orange Grand Marnier glaze

Baked Crab Shrimp Del Rey *

hollandaise, San Francisco wild rice, broccoli

South-Western Style Manicotti

creamy tomato sauce, corn, fontina cheese

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado, tomato, corn salad

Dried-Cherry and Thyme Coated Salmon *

pilaf rice, green beans, caramelized red onions

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

Raspberry Cheesecake

whipped cream, fresh raspberries

Snickers Cake

nougat, caramel

Apple Strudel

whipped cream

Hot Fudge Sundae

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

Crème Brulee

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