

## COCKTAILS

### Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

### Yuzu Margarita 13

Cazadores Silver Tequila, lime juice, Yuzu, agave

### Gala Lemon Drop Martini 14

Chopkin Vodka, Cointreau, lemon juice

### Ship Shape Manhattan 13

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

## WINES

### Taittinger Brut Champagne 22 | 88

Reims-Champagne, France

### Chateau de Barne Romance Rose 13 | 52

Provence, France

### D'Aquino Chianti Classico 13 | 52

Chianti Region, Tuscany Italy

### Chateau Smith Cabernet Sauvignon 13 | 52

Washington, USA

## STARTERS

### Seared Tuna, Udon Noodle Salad\*

chili daikon, Ponzu sauce, flying fish roe

### Chilled Green Asparagus, Oven-Roasted Tomatoes <sup>V</sup> <sup>GF</sup>

buffalo mozzarella, olive oil

### Lobster Calypso Dip <sup>GF</sup>

spinach, mustard, calypso sauce, nacho

### Apple Salad, Candied Walnuts <sup>V</sup> <sup>GF</sup>

orange, pomegranate

### Broadway Basil Tomato Soup <sup>V</sup>

creme fraiche crostini

### French Onion Soup

gruyere cheese crouton

### Classic Caesar Salad

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

<sup>V</sup> Vegetarian <sup>ND</sup> Nondairy <sup>GF</sup> Gluten-Free <sup>NS</sup> 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.

## MAINS

### Fusilli with Eggplant and Tomato <sup>V</sup>

Pomodoro-basil sauce, Grana cheese

### Beef Tenderloin, Crab Cake\*

asparagus spears, bearnaise sauce, mashed potato

### Duck A La Orange\* <sup>GF</sup>

Grand Marnier, pea pods, potato dauphinoise

### Butter Basted Sole with Leeks\*

couscous salad, roasted squash and apricots

### Vegetable Bibimbap <sup>V</sup>

jasmine rice, tofu, scallion kimchi, fried egg, gochujang

### New York Strip Loin, Steak Fries\*

garlic herb butter

### Garlic-Herb Roasted Chicken

bell pepper-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

### Banana Tatin

vanilla ice cream

### Crème Brûlée <sup>GF</sup>

burnt sugar

### Apple Streusel <sup>NS</sup>

cinnamon apples and whipped cream

### Hot Fudge Sundae

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

### Chocolate Croquant Praline

chocolate brownie and chocolate mousse

## AFTER DINNER DRINKS

### Disaronno Amaretto 10.50

### Remy Martin VSOP 17

### Highland Park Single Malt 13

### Graham's 6 Grapes Port 13

### Solo Espresso 2.75

### Cappuccino 3.75

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