

## COCKTAILS

### Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

### Yuzu Margarita 13

Cazadores Silver Tequila, lime, Yuzu, agave

### Gala Lemon Drop Martini 14

Chopin Vodka, Cointreau, lemon

### Ship Shape Manhattan 12

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

## WINES

### Two Truths Sparkling Chardonnay 10/40

South Australia

### Empress Pinot Gris 11 | 44

Victoria Australia

### Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

### Oberon 18 | 72

Cabernet Sauvignon, California

## STARTERS

### Salmon and Shrimp Sampler\*

Gravlax, hot smoked salmon, honey Dijon mustard dressing

### Prosciutto Ham, Cured Olives\*

Grana Padano, caper berries, grissini

### Escargot Bourguignon

herb garlic butter, burgundy wine, French bread

### Bibb Lettuce and Iceberg

caramelized pears, pecan nuts, bourbon infused honey dressing

### Citrus Tomato Soup

Greek yogurt, pesto croutons

### 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](http://www.asc-aqua.org)

[www.msc.org](http://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

### Mafaldini with Poblano Cream

tomato, cilantro, corn kernels

### Mongolian Lamb Chops\*

mixed vegetables, plum sauce

### Beef Tenderloin & Jumbo Shrimps\*

broccoli, carrots, steak diane sauce, potato croquette

### Pan-Seared Seabass, Citrus Beurre Blanc\*

shrimp ravioli, cherry tomato, broccoli

### Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil

### 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 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

### Crème Brulee

burnt sugar

### Black Forest Cake

chocolate cake, Kirschwasser-flavored cream

### Tres Leches Cake

whipped cream, strawberry sauce

### Cherry Crumble Tart

vanilla sauce

### Hot Fudge Sundae

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

## AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75