

COCKTAILS

Classic Negroni 12

Bombay Sapphire Gin, Carpano Antica Vermouth Campari

Yuzu Margarita 13

Cazadores Tequila, lime juice, yuzu juice, 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

Two Truths Sparkling Chardonnay 10 | 40

South Australia

Fantinel Pinot Grio 12 | 44

Friuli Venezia, Italy

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72

Cabernet Sauvignon, California

STARTERS

Hoisin Cured Duck Salad

scallions, asparagus

Chilled Green Asparagus, Oven-Roasted Tomatoes

buffalo mozzarella, basil-infused olive oil

Hazelnut Crusted Brie

cranberry compote, frizzled onions

Lobster Calypso Dip

spinach, mustard, calypso sauce, nacho

Boston Lettuce Salad with Haricot Vert

walnuts, dried cherries, feta

Broadway Basil Tomato Soup

crème fraiche, crostini

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

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

 Vegetarian  Nondairy  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.

MAINS

Mushroom Ravioli

sage, kale, pine nuts, shallots

Filet Mignon, Broiled Lobster*

porcini pilaf rice, roasted vegetables, garlic butter

Duck A La Orange*

Grand Marnier, pea pods, potato dauphinoise

Butter Basted Sole with Leeks*

couscous salad, roasted squash, apricots

Vegetable Bibimbap

jasmine rice, tofu, scallion, kimchi, fried egg

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

DESSERTS

Banana Tatin

vanilla ice cream

Crème Brûlée

burnt sugar

Apple Streusel

cinnamon apples, whipped cream

Hot Fudge Sundae

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

Chocolate Croquant Praline

chocolate brownie, 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.