

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

Chopin Vodka, Cointreau, lemon juice

Ship Shape Manhattan 13

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

WINES

Le Grand Courtage Rose Brut 12.50 | 50

Washington

Fantinel Pinot Grigio 11 | 44

Friuli, Italy

Sokol Blosser Evolution 14 | 56

Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72

Cabernet Sauvignon, California

STARTERS

Seared Tuna, Udon Noodle Salad *

chill daikon, jellied Ponzu sauce

Red Quinoa, Cranberry-Dry Cherries, Goat Cheese **GF** **V**

seared apples, roasted red onions, honey lemon vinaigrette

Mussels Au Safran *

steamed mussels, pernod, dijon mustard, saffron broth

Cobb Salad Vegas Style * **GF**

warm sliced cracked pepper tenderloin, ranch dressing

Crab & Corn Bisque

sherry, green onion, bell pepper

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

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

V Vegetarian **ND** nondairy **GF** Gluten-Free **NS** 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

Gnocchi Al Pistachio Siciliano **V**

potato dumplings, pistachio pesto, Grana Padano, semi-dried cherry tomatoes

Braised Short Rib Diane*

truffled mashed potatoes, wild mushrooms, root vegetables, brandy peppercorn

Crumbed Miso Sesame Lamb Chops*

honey glazed roasted carrots, bok choy, sticky soy pomegranate glaze, ginger jasmine fried rice

Zucchini and Peas Semolina **V**

goat cheese, sweet and sour spicy red beets

Corn Flakes Crusted Arctic Char*

raisin-caper emulsion, parsnip puree, roasted vegetable

Dried-Cherry and Thyme Coated Fresh Salmon *

pilaf rice, green beans, caramelized red onion

New York Strip Loin, Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

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

Hazelnut Paris Brest

Strawberries, hazelnut

Vanilla Chocolate Cheesecake

Caramel, peanuts, crème Chantilly-strawberry

Neapolitan Cake **NS**

Chocolate mousse, strawberry mousse, white mousse

Hot Fudge Sundae

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

Crème Brulee **GF**

burnt sugar

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