

APPETIZERS

Table-Side Caesar Salad

heart of romaine, Parmesan, croutons, anchovies

Jumbo Lump Crab Cakes

cucumber, sweet chili-mustard

Lobster Bisque

crème fraîche, aged cognac

Vine Ripened Beefsteak Tomato Salad **GF** **V**

sliced purple onion, balsamic vinaigrette or blue cheese dressing

Steakhouse Wedge Salad by David Burke **GF**

crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing

Clothesline Candied Bacon by David Burke **GF** **ND**

maple, black pepper, half-sour pickles

CLASSICS

Panko Fried Stuffed Mushroom Caps **V**

Beyond Meat, vegan mayonnaise remoulade, parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles **V**

preserved lemon, Calabrian chili, olive oil

Grilled Lamb Chops *

controne bean purée, garlic chips

Pinnacle Burger *

Wagyu beef, bacon jam, garlic-chipotle aioli, Beecher's Cheddar cheese, cabernet red onions, avocado, French fries

Braised Beef Short Ribs with Chow Fun Noodles by David Burke

wild mushrooms, carrots, scallions

STEAK & SEAFOOD

ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}
Filet Mignon *

12^{oz}
New York Strip *

36^{oz}
Tomahawk Bone-In Rib Eye for Two *
\$49 Supplemental

Honey-Lemon
Chilean Sea Bass *
dill butter

12 oz Lobster Tail
broiled, lemon-garlic butter
\$19 supplemental

Choice of sauce: Shallot and Red Wine Bordelaise ♦ Green Peppercorn ♦ Béarnaise

ON THE SIDE

Creamed Spinach **V** **GF**

Asparagus with Hollandaise **V** **GF**

Roasted Baby Beets with Blue Cheese **V** **GF**

Mashed Potatoes **V** **GF**

Baked Potato **V** **GF**

French Fries **V** **ND**

Sautéed Mushrooms **V** **GF**

Beecher's Lobster Mac & Cheese
\$12 supplement

GF gluten-free **ND** non-dairy **V** vegetarian

* 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.

DESSERTS

Key Lime Pie

whipped cream

Crème Brûlée GF

vanilla bean

Ice Cream or Sorbet GF

Artisan Cheeses

dried fruits, apricot chutney

SINGLE MALTS & LIQUEURS

Grand Marnier 11

Drambuie 11

Glenmorangie Single Malt 13

Dalmore 12 Year Single Malt 12.50

Hennessy V.S.O.P 15.50

COFFEE

Espresso 2.75

Cappuccino 3.75