

FEATURED BEVERAGES

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10
fresh fruit, selection of red or rosé



THE APEROL SPRITZ 10.75
Aperol Aperitivo, prosecco, club soda, fresh orange

OCEAN BAR

TRADER VIC'S MAI TAI 10.75
Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime

BILLBOARD
ONBOARD

LEMON DROP 10.75
Absolut Citron Vodka, lemon

CROW'S NEST

BROOKLYN 12
Knob Creek Rye, Carpano Antica Vermouth,
Noilly Prat Dry Vermouth, Maraschino liqueur

PANORAMA
BAR

COSMOPOLITAN 12
Absolut Citron, Cointreau, Cranberry Juice, Fresh Sour

exc.port to table

CHILI CARIBBEAN SHRIMP COCKTAIL *
orange habanero aioli, citrus segments

SWEET TOMATO AND BUFFALO MOZZARELLA
aged balsamic vinegar, olive oil, basil, focaccia

CHICKEN, HAM, PARMESAN CROQUETTE
spiced saffron aioli

GREEN CHILE AND CORN CHOWDER
roasted bell pepper, cilantro

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

CHOPPED GARDEN SALAD
romaine, red onion, green olives, tomato, cucumber, green beans, apple,
organic seed mix

STARTERS

gluten-free non-dairy vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

exc.port to table

JERKED PORK TENDERLOIN * **GF**
peanuts, black beans, rice pilaf, collard greens

BEECHER'S MAC N' CHEESE
chives, buttered breadcrumbs

BUCATINI CAPONATA **V**
eggplant, olives, bell pepper, capers, basil, pine nuts

ROASTED BONELESS CHICKEN LEG
chimichurri, sweet pea risotto

FRESH SNAPPER *
saffron risotto, mussels, clams, peppers

CURRIED VEGETABLE CUTLET **V**
Indian spices, garbanzo beans, tomato sauce, baby bok choy

BEEF POT ROAST **GF**
roasted parsnip and root vegetables, potato smash

GARLIC- HERB ROASTED CHICKEN
avocado-tomato corn salad

10 oz NEW YORK STRIPLOIN * **GF**
polenta fries

SALMON WITH CAPERS AND DILL * **GF**
sesame-brown rice, honey roasted carrots

SEARED TUNA AND SHAVED ASPARAGUS SALAD *
roasted yellow beets, frisee lettuce, zucchini, ginger vinaigrette

CLUB ORANGE DAILY SPECIAL
PERUVIAN ROASTED CHICKEN
cream corn, salsa verde, queso fresco

MORIMOTO EPICE LOBSTER TAILS * 25
lemon foam, seasonal vegetables

FRESH HALIBUT XO * 25
Asian vegetables, dried shrimp, scallop XO sauce

5 oz. FILET MIGNON & 5 oz. LOBSTER TAIL * 18
grilled asparagus, baked potato, garlic butter

12 oz. PINNACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BRAZO DE MERCEDES
meringue, vanilla custard

CHOCOLATE FUDGE BROWNIE CHEESECAKE
candied pecans, marshmallows

LEMON TORTE **NS**
whipped cream

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

MAINS

DESSERTS

NS no sugar added **GF** gluten-free **ND** non-dairy

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An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required