

FEATURED BEVERAGES

DINING ROOM

SANGRIA, SPAIN 10.75
fresh fruit, selection of red or rosé



THE APEROL SPRITZ 11
Aperol Aperitivo, prosecco, club soda, fresh orange

OCEAN BAR

TRADER VIC'S MAI TAI 12
Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime

BILLBOARD
ONBOARD

LEMON DROP 12
Absolut Citron Vodka, lemon

CROW'S NEST

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

PANORAMA
BAR

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

exc.port to table

BORLOTTI BEAN AND PASTA SOUP
parmesan and olive oil

CHICKEN AND TABBOULEH SALAD
hummus, pomegranate dressing

SEAFOOD DEVILED EGGS *
smoked salmon, crab, honey, mustard dressing

JAMAICAN BEEF PATTY
Caribbean coleslaw,

FRENCH ONION SOUP
gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE
toasted garlic croutons, chives, tomato



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

SPICED PORK BELLY **GF**

pineapple salsa, roasted squash, sweet potatoes

BEECHERS MAC N' CHEESE

chives, buttered breadcrumbs

PENNE CAPRESE 

tomato, basil, mozzarella

PARMESAN-CRUSTED CHICKEN BREAST

basil-mashed potatoes, snap peas, honey-Dijon mustard sauce

FRESH GROUPER WITH ONIONS, OLIVES AND PEPPERS * **GF**

creamy mascarpone polenta, green beans

CHILE RELLENOS 

poblano peppers, Monterey jack cheese, green chili sauce, Mexican rice

SPAGHETTI MEATBALLS

marinara sauce

10 oz NEW YORK STRIPLOIN * **GF**

polenta fries

SALMON WITH AMBER BEER BEARNAISE * **GF**

maple-glazed carrots, crispy mashed potato cakes

GRILLED 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

SHRIMP JAMBALAYA

spicy sausage

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

CHOCOLATE COCONUT NAPOLEON

Strawberry, chocolate ganache

RED VELVET CAKE

cream cheese frosting

MANGO MOUSSE TERRINE **NS**

lychee and passionfruit

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

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

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