

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 10.75
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

CORN AND SALT FISH FRITTER
garlic aioli

JELLYBEANS

.NET

QUINOA AND POMEGRANATE
roasted pumpkin, feta cheese

SEARED BLACK PEPPER DUCK BREAST *
apple-celery salad, lingonberry cream

CHICKEN AND CHORIZO SOUP
Spanish rice, saffron, carrots, bell pepper

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

ARUGULA AND PUMPKIN SALAD 
pine nuts, tomato, feta cheese

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

JERK LAMB SHANK *
sweet potato mash

BEECHERS MAC N' CHEESE
chives, buttered breadcrumbs

FARFALLE BOSCAIOLA
tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese

EGGPLANT CANNELLONI PARMIGIANO 🌱
Asparagus risotto

FLAT IRON STEAK CHIMICHURRI *
jalapeño, pepper jack polenta, green beans

PARMESAN-PANKO BAKED FRESH DURADE *
caper-gherkin aioli, crushed potatoes, zucchini

BUTTERMILK FRIED CHICKEN
mashed potatoes, sauteed green, gravy

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
ROASTED PORK BELLY AND PINEAPPLE TARTE TATIN
whipped potatoes, green beans, red onion

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

AUSTRALIAN PAVLOVA
kiwi, fresh berries, mango sauce, chantilly cream, toasted almonds

CHOCOCLATE CARAMEL TART
chocolate shavings

ALMOND FRUIT CAKE NS
almond butter cake, cherries, berries, Frangelico whipped cream

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

MAINS

DESSERTS



no sugar added



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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