

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

CHICKEN AND CALLALOO SOUP
butternut squash, garlic, thyme, toasted coconut

EGGPLANT HUMMUS DIP

whole-wheat pita chips

MOZZARELLA AND TOMATOES SALAD

Cucumbers, taggiasca olives

SHRIMP CROSTINI

chili crème fraiche

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

GOURMET GREENS

toasted pecans, cherry tomatoes, orange segments

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

FRESH MAHI-MAHI DIABLO *
cilantro rice, guajillo chilies, chipotle, tomato

SPAGHETTI AGLIO E OLIO ND
shrimp, parsley, Roma tomato

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON *
thyme roasted potatoes, frizzled parsnip

PORK CHOP WITH PARSNIP PURÉE * ^{GF}
bacon braised Brussels sprouts

ZUCCHINI TOMATO TART ^Y
Moroccan spiced roasted vegetables, quinoa

CARIBBEAN 'JERK' CHICKEN BREAST
Jamaican peas and rice, grilled pineapple spears

10 oz. NEW YORK STRIPLOIN * ^{GF}
polenta fries

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

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

CLUB ORANGE DAILY SPECIAL
CARDAMOM-ORANGE ROASTED LEG OF LAMB *
white beans, spinach

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

DIPLOMAT STRAWBERRY TART
vanilla cream, pistachios

OPERA CAKE
coffee butter cream

RASPBERRY MOUSSE TORTE ^{NS}
vanilla sablée, 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

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