

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 12S
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

SHRIMP TACOS, AVOCADO AND LIME ND
cilantro salsa, mango and black beans

STARTERS

GRILLED ASPARAGUS AND ARTICHOKE ^V ^{GF}
hazelnut-yogurt

THAI BEEF AND PICKLED PAPAYA * ^{GF} ND
scallions, cilantro, lime

BLACK BEAN SOUP ^V ^{GF}
garlic, cumin, mango salsa

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

RADICCHIO AND CARAMELIZED PEAR SALAD ^V
frisee, grilled red pepper, blue cheese

^{GF} gluten-free ND non-dairy ^V 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

CALF'S LIVER WITH APPLES AND PANCETTA

*
caramelized onion, sauteed spinach, potato pancake

BEECHERS MAC N' CHEESE

chives, buttered breadcrumbs

FETTUCCHINE WITH BEEF SHORT RIB BOLOGNESE

oregano, parmesan

PARMESAN COATED VEAL LOIN

artichoke-mushroom ragout, mascarpone polenta and French green beans

FRESH COBIA ESCABECHE * **GF**

pickled vegetables, rice & beans, charred scallion

BEYOND MEAT CURRY COCONUT MEATBALLS **VF**

Thai red curry, eggplant, jasmine rice

10 oz NEW YORK STRIPLOIN * **GF**

polenta fries

JAMAICAN BRAISED OXTAIL

peas n' rice, cabbage slaw

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

LEMON-SHRIMP FETTUCCHINE

cream, chives, basil pesto, garlic

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

DULCE DE LECHE CHEESECAKE

Coconut meringue

CHOCOLATE & WHISKEY TORTE

raspberry

CHOCOLATE DELIGHT **NS**

Chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

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