

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

**JERKED CHICKEN EGG ROLL**  
island slaw, chili mango

STARTERS

**CARPACCIO OF BEEF TENDERLOIN \*** **GF**  
olive oil, Reggiano-Parmigiano, whole grain mustard sauce

**SALMON AND TUNA POKE \***  
crème fraîche, chili, plantain

**TORTILLA AND MUSHROOM SOUP** **V**  
avocado, radish, ancho

**FRENCH ONION SOUP**  
Gruyère cheese crouton

**CLASSIC CAESAR SALAD**  
Parmesan cheese, garlic croutons, anchovies

**FRISÉE LETTUCE, BACON, RED SKIN POTATO** **GF**  
boiled egg, cherry tomato, cucumber

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

SLOW ROASTED SPICED LAMB LEG \*  
mango mint salsa, red coconut rice, butternut squash

BEECHERS MAC N' CHEESE  
chives, buttered breadcrumbs

MAFALDINI WITH CHICKEN AND POBLANO CREAM  
tomato, cilantro, corn kernels

RED WINE BRAISED BRISKET  
paprika-infused onions, buttermilk mashed potato, snow peas, carrots, broccoli

CRISPY SWEET-AND-SOUR SHRIMP  
steamed jasmine rice, sweet-and-sour vegetables

THREE CHEESE VEGETABLE ENCHILADA   
Salsa roja, black bean casserole

10 oz NEW YORK STRIPLOIN \*   
polenta fries

ROASTED SALMON WITH GRANNY SMITH APPLE BUTTER \*  
baby zucchini, baby turnips

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

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

CLUB ORANGE DAILY SPECIAL  
SCALLOP WITH LEMON AND ROMESCO \*  
*corn grits, asparagus*

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

STRAWBERRY ROMANOFF  
Grand Marnier, vanilla ice cream

DOUBLE CHOCOLATE TART  
crème anglaise

APPLE STRUDEL   
vanilla sauce

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 3.50

CAPPUCCINO 3.75

MAINS

DESSERTS

 no sugar added

 gluten-free

 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