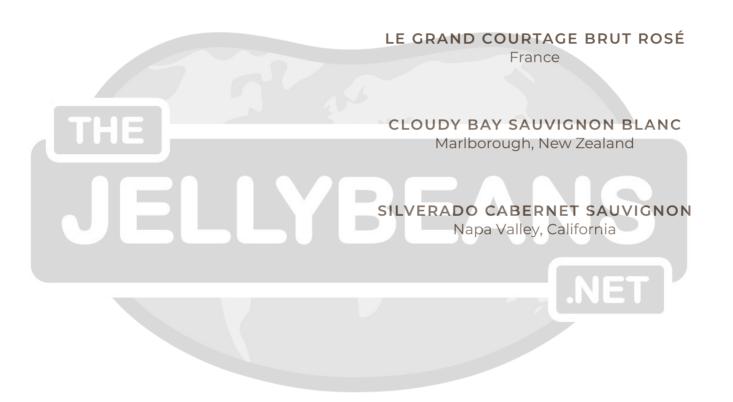
WINES

PINNACLE GRILL PAIRING

Our cellar master has hand selected featured wines for you to enjoy with your dinner.

Selected wines to accompany your meal, served in 3 oz pours.

\$20 supplement



COCKTAILS

TABLE-SIDE COCKTAIL

DE LIJN GIN TONIC 13

Fever Tree tonic, seasonal botanicals

FEATURED COCKTAILS

CLASSIC NEGRONI

10.75 **RI**

RITZ COCKTAIL

maraschino liqueur, Courvoisier,

Cointreau, lemon, Champagne

Bombay Sapphire Gin, Campari, Carpano Antica Vermouth

YUZU MARGARITA

Cazadores Blanco Tequila, lime, yuzu, agave

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica Vermouth, Dolin Dry Vermouth

APPETIZERS

TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN @

kaffir lime, cilantro

BEEFSTEAK TOMATO AND BASIL &

red onion, pesto, extra virgin olive oil, balsamic reduction

GRILLED PRAWN BRUSCHETTA

primavera sauce, aged asiago, balsamic fusion

SPINACH ARUGULA SALAD @ 9

avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

CRAB CAKES

spiral shaved cucumber, sweet chili-mustard sauce

BEEF CARPACCIO * @

pine nuts, crispy capers, Parmesan, mustard aïoli

MAINS

STEAKS AND BEEF

12 OZ PRIME STRIP LOIN *

baked potato, creamed spinach, green peppercorn, shallot confit, aged balsamic \$10 supplement

BEEF TENDERLOIN WITH OREGON BLUE CHEESE *

grilled asparagus, scalloped potatoes

BEEF TRI-TIP SANDWICH WITH CARAMELIZED RED ONIONS *

toasted sour dough, BBQ sauce, tabbouleh salad

PINNACLE BURGER *

bacon jam, garlic-chipotle aïoli, Beecher's Cheddar cheese, cabernet red onions, avocado, French fries

CLASSICS

SHREDDED CHICKEN AND BIBB SALAD

hard-boiled egg, walnuts, orange segments, cucumber, avocado, scallions, cherry tomatoes, Asian dressing

ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

WILD MUSHROOM RAVIOLI >

pesto cream sauce

☞ gluten-free **ॐ** non-dairy **Ŷ** vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

MAINS

SEAFOOD

BROILED LOBSTER TAILS

two 5 oz lobster tails, roasted Parmesan potatoes, orange beurre blanc sauce \$15 supplement

LOBSTER ROLL

French fries \$8 supplement

BROILED ALASKAN KING SALMON * @

wild rice pilaf rice, sautéed pancetta-spinach, Parmesan cheese, lemon, herbs

ALASKAN BLACK COD FILLET SANDWICH *

sour dough bread, cilantro relish, Asian slaw

WEST COAST-STYLE SEAFOOD CIOPPINO

clams, mussels, shrimp, halibut, tomato broth

☞ gluten-free **७** non-dairy

vegetarian

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DESSERTS & DRINKS

DESSERTS

STRAWBERRY PAVLOVA @

FRESH BERRIES

strawberry consommé, basil

sabayon

COCONUT TRIFLE

INTERNATIONAL CHEESES

WARM FUDGE BROWNIE

lime, pistachio

coffee gelato, popcorn crunch

ASSORTMENT OF

PREMIUM ICE CREAM OR SORBET

SINGLE MALTS &

LIQUEURS

Grand Marnier

10

Drambuie

10

11

12

16

Glenmorangie Single Malt

Dalmore 12 Year Single Malt

The Macallan Select Oak

.NET

COFFEE

solo espresso 2.50

cappuccino

3.50