

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 9.75
fresh fruit, selection of red or rosé



THE APEROL SPRITZ 9.75
Aperol Aperitivo, prosecco, club soda, fresh orange

OCEAN BAR

TRADER VIC'S MAI TAI 10.50
Appleton rum, Pierre Ferrand Curacao, orgeat syrup, lime

THE MIX

LEMON DROP 10.75
Absolut Citron Vodka, lemon

CROW'S NEST

BROOKLYN 10.75
Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Meraschino liqueur

FEATURED BEER

LEFFE TRIPLE BEER 7.95
Abbaye de Leffe S.A. Dinant, Belgium

exc.port to table

CARIBBEAN CEVICHE *
shrimp, surimi, mahi-mahi, cilantro, scotch bonnet, red onion and lime juice

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA 🌿
aged balsamic vinegar, olive oil, basil, focaccia

CHICKEN, HAM, PARMESAN CROQUETTE
spiced saffron aioli

GREEN CHILE AND CORN CHOWDER 🌿
roasted bell pepper, cilantro

FRENCH ONION SOUP
gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

CHOPPED GARDEN SALAD 🌿
romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic mixed seeds

FEATURED BEVERAGES

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

JERKED PORK TENDERLOIN ^{GF}

peanuts, black beans, rice pilaf, collard greens

BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts, grilled chicken breast on request

ROASTED BONELESS CHICKEN LEG

chimmi churri, sweet pea risotto

SEARED RED FISH *

saffron risotto, mussels, clams, peppers

CURRIED VEGETABLE CUTLET ^{VF}

indian spices, garbanzo beans, tomato sauce, baby bok choy

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL * ^{GF}

cilantro rice

BROILED LOBSTER TAILS 15

two 5oz. lobster tails, orange beurre blanc sauce, roasted Parmesan potatoes

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

MAINS

BRAZO DE MERCEDES

meringue and vanilla custard

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

LEMON TORTE ^{NS}

light and refreshing

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

DESSERTS

^{NS} no sugar added

^{GF} gluten-free

ND non-dairy

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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