

## 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

# JELLYBEANS

.NET

*Ethan Stowell*

BABY BEETS  
hazelnut pesto, burrata, aged balsamic vinegar, olive oil

*Andy Matsuda*

SUSHI ROLL TRIO \*  
spicy tuna volcano-asparagus avocado roll

*David Burke*

CRAB CAKE  
baltimore-spiced tomato vinaigrette

*Rudi Sodamin*

COCONUT CRUSTED SHRIMP   
beet and green beans salad, palm hearts, lemon, chive vinaigrette

*Rudi Sodamin*

ROASTED ZUCCHINI BISQUE   
apple, basil

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.

MAINS

*Ethan Stowell*

RIGATONI WITH ITALIAN SAUSAGE <sup>ND</sup>  
tomato sauce, oregano

*David Burke*

ROASTED SPICE CRUSTED PRIME RIB  
WITH WILD MUSHROOMS \* <sup>GF</sup>  
vegetable stew, horseradish-mustard mousse

*Jonnie Boer*

ROASTED CHICKEN WITH GNOCCHI  
fried corn, sour corn and pumpkin

*David Burke*

HALIBUT WITH PROSCIUTTO \*  
lemon-potato puree, tomato concasse, zucchini

*Andy Matsuda*

VEGETABLE TEMPURA UDON <sup>V</sup>  
asparagus, shitake, Mirin Soya broth

12 OZ LOBSTER TAIL \* \$20

Wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

15 OZ PINNACLE GRILL BONELESS RIBEYE \* \$20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

*Rudi Sodamin*

RICOTTA RASPBERRY TART  
vanilla ice cream

*Jacques Torres*

CHOCOLATE PUFF PASTRY CRAQUELIN  
Pastry cream and praline

HAZELNUT MOUSSE CAKE <sup>NS</sup>

vanilla sponge cake, rum-flavored hazelnut mousse

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

<sup>NS</sup> no sugar added

<sup>GF</sup> gluten-free

<sup>ND</sup> 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