

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

CHICKEN AND CALLALOO SOUP
butternut squash, garlic, thyme, toasted coconut

MOZZARELLA SALAD WITH RIPE TOMATOES 
cucumbers, taggiasca olives

SHRIMP CROSTINI
chili crème fraiche

EGGPLANT HUMMUS DIP 
whole-wheat pita chips

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
romaine lettuce, caesar dressing, grated Parmesan cheese, garlic croutons, anchovies

GOURMET GREENS  
toasted pecans, cherry tomatoes, orange segments

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

FRESH MAHI MAHI DIABLO *
cilantro rice, guajillo chilies, chipotle, tomato

SPAGHETTI AGLIO E OLIO 
shrimp, parsley, roma tomato

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON *
thyme roasted potatoes, frizzled parsnip

PORK CHOP WITH PARSNIP PURÉE 
and bacon braised Brussels sprouts

VEGETARIAN JAMBALAYA 
Creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

8 oz NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

CLASSIC: SPICED ROASTED CHICKEN
carrots, green beans, herb stuffing

GRILLED SALMON WITH CAPERS AND DILL * 
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

DIPLOMAT STRAWBERRY TART
vanilla cream, pistachios

OPERA CAKE
coffee butter cream

RASPBERRY MOUSSE TORTE 
vanilla sablee, whipped cream

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

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