

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

FEATURED BEVERAGES

ROASTED BEETS, ORANGE SEGMENTS 
Pistachio, feta cheese

ESCARGOTS BOURGUIGNON
Herb garlic butter, burgundy wine, French bread

JUMBO SHRIMP COCKTAIL 
horseradish cocktail sauce

SUNCHOKES SOUP 
chipotle powder, toasted pumpkin seeds, chive oil

APPLE, PEAR AND CUCUMBER SALAD 
frisée, dried cherries, blue cheese crouton

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

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *  
sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST *
wild rice potato pancake, red cabbage, snow peas

GNOCCHI BOLOGNESE
italian sausage, tomato pasatta, oregano, parsley

PAN-SEARED TROUT * 
parsnip purée, arugula oil, roasted Italian vegetables

TRUFFLED MUSHROOM RISOTTO 
parmesan and mascarpone cheeses

12 OZ. LOBSTER TAIL * \$20
wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

15 OZ. PINACLE GRILL BONELESS RIBEYE * \$20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DULCE DE LECHE AND COCONUT TART
vanilla ice cream

WARM CHOCOLATE LAVA CAKE
orange cream

TIRAMISÙ 
mascarpone cream, coffee and kahlúa-soaked sponge cake

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

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