

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

SHRIMP TACOS, AVOCADO AND LIME ND
cilantro salsa, mango and black beans

GRILLED ASPARAGUS AND ARTICHOKE ^{GF} ^V
hazelnut-yogurt

THAI BEEF AND PICKLED PAPAYA * ^{GF} ND
scallions, cilantro, lime

BLACK BEAN SOUP ^{GF} ^V
garlic, cumin, mango salsa

FRENCH ONION SOUP
cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

RADICCHIO AND CARMELIZED PEAR SALAD ^V
frisée, grilled red pepper, blue cheese

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

CATFISH ESCABECHE * GF
pickled vegetables, rice & beans, charred scallion

FETTUCCINE WITH BEEF SHORT RIB BOLOGNESE
oregano, parmesan

PARMESAN-COATED VEAL LOIN
With artichoke mushroom ragoût, mascarpone polenta, and French green beans

BEYOND MEAT CURRY COCONUT MEATBALLS
thai red curry, eggplant, jasmine rice

SHIITAKE MUSHROOM AND CHEESE FRITTERS V
braised zucchini, bell peppers, eggplant

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

JAMAICAN BRAISED OXTAIL
Peas n' Rice, Cabbage Slaw

GARLIC-HERB ROASTED CHICKEN
avocado, tomato and 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

DULCE DE LECHE CHEESECAKE
coconut meringue

STICKY TOFFEE AND DATE PUDDING
crème anglaise

CHOCOLATE DELIGHT NS
chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

MAINS

DESSERTS

NS no sugar added GF gluten-free ND 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