

## 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

TIRADITO TUNA NIKKEI \*  
Ahi tuna, chili, scallion

WATERMELON AND FETA CHEESE    
mint, orange

SPICED COCONUT CRUSTED MEATBALLS  
pork, garlic aioli

CARROT AND COCONUT SOUP   
ginger, orange, chives, crème fraiche

FRENCH ONION SOUP  
Gruyère cheese crouton

CLASSIC CAESAR SALAD  
Parmesan cheese, garlic croutons, anchovies

MIXED GREENS, ARTICHOKE, FARRO SALAD   
taggiasca olive, salami

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

ROCKFISH COU – COU \* **GF**  
cornmeal okra, tomato

FUSILLI A LA VODKA  
pancetta, marinara, cream

PRIME RIB OF BEEF AU JUS \* **GF**  
green bean almandine, sugar-glazed carrots, baked potato

PORT BRAISED LAMB SHANK  
butter bean puree, gremolata

CABBAGE ROLL SPICED BROWN RICE **ND**   
braised guajillo tomato

RUSTIC HOME-MADE LASAGNA  
chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN  
avocado-tomato corn salad

ROASTED BABY PORK RIBS  
espresso BBQ sauce

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

CHOCOLATE-RASPBERRY TART  
milk chocolate cremeux

TRES LECHES CRÈME CARAMEL  
Berries

PASSION FRUIT MOUSSE TORTE **NS**  
vanilla crust, chantilly

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