

FEATURED BEVERAGES

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

THE FEATURED BEER

LEFFE TRIPLE BEER 7.95
Abbaye de Leffe S.A. Dinant, Belgium

exc.port to table

JERKED CHICKEN EGG ROLL
island slaw, chili mango

CARPACCIO OF BEEF TENDERLOIN *
olive oil, reggiano-parmigiano, whole grain mustard sauce

SALMON AND TUNA POKE *
crème fraiche, chili, plantain

TORTILLA SOUP WITH MUSHROOMS 
avocado, radish, ancho

FRENCH ONION SOUP
gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

FRISÉE LETTUCE, BACON, RED SKIN POTATO 
boiled egg, cherry tomato, cucumber

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

JERKED LAMB SHANK
sweet potato mash

MAFALDINI WITH CHICKEN AND POBLANO CREAM
tomato, cilantro and corn kernels

RED WINE BRAISED BRISKET
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

CRISPY SWEET AND SOUR SHRIMP
steamed jasmine rice, sweet and sour vegetables

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

8 oz NEW YORK STRIP LOIN STEAK *
fries, garlic herb butter

SWISS POTATO CAKES 
Wild mushrooms, sour cream, chives

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL * 
cilantro rice

BRILLED 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

TRIPLE BERRY ALASKAN TART
lime-scented diplomat cream

DOUBLE CHOCOLATE TART
crème anglaise

PEAR STRUDEL 
vanilla sauce

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