
WINES

PINNACLE GRILL PAIRING

Our cellar master has hand selected featured wines for you to enjoy with your dinner.
Selected wines to accompany your meal, served in 3 oz pours.
\$20 supplement

LE GRAND COURTAGE BRUT ROSÉ
France

CLOUDY BAY SAUVIGNON BLANC
Marlborough, New Zealand

SILVERADO CABERNET SAUVIGNON
Napa Valley, California

FEATURED WINES

	glass	bottle
103 Veuve Clicquot Yellow Label Brut, France	28	115
108 Le Grand Courtage Brut Rose, France	13	52
361 Grgich Hills Chardonnay, California	25	100
401 Sokol Blosser Evolution Pinot Noir, Oregon	13	52
705 Beringer Knight's Valley Cabernet Sauvignon, California	18	72

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COCKTAILS

TABLE-SIDE COCKTAIL

DE LIJN GIN TONIC 13
Fever Tree tonic, seasonal botanicals

FEATURED COCKTAILS

CLASSIC NEGRONI 10.75
Bombay Sapphire Gin, Campari,
Carpano Antica Vermouth

RITZ COCKTAIL 12
maraschino liqueur, Courvoisier,
Cointreau, lemon, Champagne

YUZU MARGARITA 11
Cazadores Blanco Tequila, lime,
yuzu, agave

SHIP SHAPE MANHATTAN 12
Buffalo Trace Bourbon, Carpano Antica
Vermouth, Dolin Dry Vermouth

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APPETIZERS

HEART OF ROMAINE CAESAR SALAD

Parmesan, garlic croutons, anchovies

STEAK TARTARE *

parsley, cornichon, capers, red onion

JUMBO LUMP CRAB CAKES

cucumber, sweet chili-mustard

ICEBERG WEDGE SALAD **GF**

buttermilk dressing, gorgonzola, bacon, tomato,
red onion, chives, toasted walnuts

LOBSTER BISQUE

crème fraîche, aged Cognac

JUMBO SHRIMP COCKTAIL **GF**

brandy-horseradish cocktail sauce

FOREST MUSHROOM SOUP **V**

truffle oil, crème fraîche, scallion churro

PANKO FRIED STUFFED MUSHROOM CAPS **V**

Beyond Meat mince, vegan mayonnaise remoulade, parsley

OSSETRA MALOSSOL CAVIAR *

crème fraîche, buckwheat blinis

\$80 supplement

SUGGESTED WINE PAIRING

Veuve Clicquot Yellow Label Brut, France 28 | 115

EXCLUSIVELY BY DAVID BURKE

CLOTHESLINE CANDIED BACON **GF**

maple, black pepper, half sour pickles

GF gluten-free **ND** non-dairy **V** vegetarian

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STEAK

EXCLUSIVELY BY
DAVID BURKE

BEEF TENDERLOIN WITH LOBSTER DUMPLINGS *

celery root purée, horseradish-bordelaise sauce, lobster béarnaise

FILET MIGNON *	8 oz
NEW YORK STRIP *	12 oz
BONELESS RIB EYE *	15 oz

36 oz TOMAHAWK BONE-IN RIB EYE FOR TWO

** \$45 supplement*

MAKE IT SURF N' TURF 

add a 5 oz lobster tail

\$10 supplement

16 oz USDA PRIME DRY AGED DELMONICO *

shallot confit, watercress, aged balsamic vinegar

\$25 supplement

CHOICE OF SAUCE

• shallot and red wine bordelaise • green peppercorn • béarnaise  • mustard and cognac sauce •

CHOICE OF SIDES

• creamed spinach • asparagus with Hollandaise • roasted baby beets with blue cheese •
• mashed potatoes • baked potato • French fries • sautéed mushrooms •
• Beecher's lobster mac & cheese *\$10 supplement* •

 gluten-free  non-dairy  vegetarian

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CLASSICS, SEAFOOD & VEGETARIAN

CLASSICS

JIDORI CHICKEN BREAST **GF**

crispy artichoke, cremini mushroom, chili caramel,
roasted yellow beet

DOUBLE-CUT 14 oz KUROBUTA PORK CHOP *

caramelized onions, Walla Walla apple pan jus

GRILLED LAMB CHOPS * **GF**

Controne bean purée, garlic chips

SEAFOOD

ALASKAN KING SALMON * **GF**

honey-lemon glaze, dill butter

SEARED JUMBO SCALLOPS *

parsnip chips, cauliflower risotto, pumpkin seed oil

BAKED ALASKAN HALIBUT *

porcini, panko, dilled leeks, Champagne vinaigrette

12 oz LOBSTER TAIL

steamed or broiled, lemon-garlic butter

\$19 supplement

VEGETARIAN

HEIRLOOM TOMATO AND EGGPLANT

TARTE TATIN **V**

pickled mustard seeds, pesto, arugula

BEYOND MEAT KOFTA **V**

tomato, cucumber and bulgur wheat salad,
chermoula vinaigrette

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DESSERTS & DRINKS

DESSERTS

KEY LIME PIE

whipped cream

NOT-SO-CLASSIC BAKED ALASKA

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

JACQUES TORRES CHOCOLATE SOUFFLÉ

vanilla Chantilly foam, crème anglaise

CRÈME BRÛLÉE

vanilla bean

ICE CREAM OR SORBET

ASSORTMENT OF INTERNATIONAL CHEESES

SINGLE MALTS & LIQUEURS

Grand Marnier	10
Drambuie	10
Glenmorangie Single Malt	11
Dalmore 12 Year Single Malt	12
The Macallan Select Oak	16

COFFEE

solo espresso	2.50	cappuccino	3.50
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