

## BEVERAGE

### COCKTAILS

Classic Negroni	10.75
Yuzu Margarita	11
Signature Lemon Drop Martini	12
Ship Shape Manhattan	12

### WINES

Chateau Ste. Michelle Chardonnay, Columbia Valley Washington State	11  44
Pascal Jolivet Sauvage, Sancerre, France	24  98
Sokol Blosser Evolution Pinot Noir, Willamette Valley, Oregon	13   52
Silverado Vineyards Cabernet Sauvignon, Napa Valley California	19  77

## AFTER DINNER

Mocha Mint - Kahlua, Crème de Menthe and Crème de Cacao White	9.25
Remy Martin VSOP	15
Highland Park Single Malt	12.50
Graham's 6 Grapes Port	11
Solo Espresso	2.50
Cappuccino	3.50

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

## STARTERS

ROASTED BEETS, ORANGE SEGMENT    
pistachio, feta cheese

JUMBO SHRIMP COCKTAIL   
horseradish cocktail sauce


ESCARGOT BOURGUIGNON  
herb garlic butter, burgundy wine, French bread


SUNCHOKE SOUP   
chipotle powder, toasted pumpkin seeds, chive oil

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

FRENCH ONION SOUP  
Gruyere cheese crouton

CLASSIC CAESAR SALAD  
romaine lettuce, parmesan cheese, garlic croutons, Caesar dressing, anchovies

 gluten-free

 non-dairy

 vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

## MAINS

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

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

RICOTTA AND SPINACH TORTELLONI   
arrabiata sauce, grilled vegetables

PAN-SEARED ARCTIC CHAR\*   
parsnip purée, arugula oil, roasted Italian vegetables

CAULIFLOWER STEAK   
tahini, cous-cous, za'tar, asparagus

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MORIMOTO FRESH BLACK COD YUZU \* \$25  
yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

MORIMOTO EPICE LOBSTER TAILS \* \$25  
lemon foam, seasonal vegetables


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

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\*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.

GRILLED NORWEGIAN FRESH SALMON  
WITH CAPERS AND DILL \* 

cilantro rice

NEW YORK STRIPLOIN \*   
fries, garlic-herb butter

GARLIC-HERB ROASTED CHICKEN   
avocado-corn tomato salsa

RUSTIC HOME MADE LASAGNA  
chunky tomato sauce, basil

## DESSERTS

DULCE DE LECHE AND COCONUT TART  
sweet coconut flakes

WARM CHOCOLATE LAVA CAKE  
orange cream

TIRAMISU NO SUGAR ADDED  
mascarpone cream, coffee and Kahlúa-soaked sponge cake

BREAD PUDDING OF THE DAY  
warm rum vanilla sauce

ARTISAN CHEESE SELECTION  
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