

## 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	

## AFTER DINNER

Hazel Eyes - Frangelico, Bailey's and Kahlua	
9.25	
Remy Martin VSOP	15
Highland Park Single Malt	12.50
Graham's 6 Grapes Port	11

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

**GRILLED ASPARAGUS AND ARTICHOKE**    
hazelnut yogurt

**JUMBO SHRIMP**  **COCKTAIL**  
horseradish cocktail sauce




**ESCARGOT BOURGUIGNON**  
**Herb garlic butter, burgundy wine, french bread**

**SUNCHOKES**  **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~~

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

**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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