APPETIZERS

Table-Side Caesar Salad
heart of romaine, Parmesan,
croutons, anchovies

Jumbo Lump Crab Cakes
cucumber, sweet chili-mustard

Lobster Bisque
crème fraîche, aged cognac

Vine Ripened Beefsteak Tomato Salad GF ⑂
sliced purple onion, balsamic vinaigrette or blue cheese
dressing

Steakhouse Wedge Salad by David Burke GF
crispy bacon, blue cheese, tomato, candied walnuts,
ranch dressing

Clothesline Candied Bacon by David Burke GF ND
maple, black pepper, half-sour pickles

CLASSICS

Panko Fried Stuffed Mushroom Caps ⑂
Beyond Meat, vegan mayonnaise remoulade,
parsley, quinoa salad

**Mafaldine, Marinated Grilled Eggplant,
Burrata & Chiles** ⑂
preserved lemon, Calabrian chili, olive oil

Grilled Lamb Chops *
controne bean purée, garlic chips

Pinnacle Burger *
Wagyu beef, bacon jam, garlic-chipotle aioli, Beecher's
Cheddar cheese, cabernet red onions, avocado,
French fries

**Braised Beef Short Ribs with Chow Fun Noodles
by David Burke**
wild mushrooms, carrots, scallions

STEAK & SEAFOOD

ADD A 5 OZ LOBSTER TAIL FOR $12

8ᴼᶻ
Filet Mignon *

12ᴼᶻ
New York Strip *

36ᴼᶻ
Tomahawk Bone-In Rib Eye for Two *
$49 Supplemental

**Honey-Lemon
Chilean Sea Bass ***
dill butter

12 oz Lobster Tail
broiled, lemon-garlic butter
$19 supplemental

Choice of sauce: Shallot and Red Wine Bordelaise ◆ Green Peppercorn ◆ Béarnaise

ON THE SIDE

Creamed Spinach ⑂ GF

Asparagus with Hollandaise ⑂ GF

Roasted Baby Beets with Blue Cheese ⑂ GF

Mashed Potatoes ⑂ GF

Baked Potato ⑂ GF

French Fries ⑂ ND

Sautéed Mushrooms ⑂ GF

Beecher's Lobster Mac & Cheese
$12 supplemental

GF gluten-free   ND non-dairy   ⑂ vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry
may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.