| DINING ROOM | BESO DEL SOL SANGRIA, SPAIN 9.75 fresh fruit, selection of red or rosé |
| :---: | :---: |
|  | THE APEROL SPRITZ 9.75 <br> 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 <br> Absolut Citron Vodka, lemon |
| CROW'S NEST | BROOKLYN 10.75 <br> Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Meraschino liqueur |
| FEATURED BEER | LEFFE TRIPLE BEER 7.95 Abbaye de Leffe S.A. Dinant, Belgium |
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| PROSCIUTTO HAM * GF |  |
| Manchego cheese, port cherries |  |
| ORANGE-JUMBO SHRIMP COCKTAIL GF melon trio, cilantro lemon grass aioli |  |
| ESCARGOT BOURGUIGNON <br> herb garlic, burgundy wine, French bread |  |
| CREAMED ARTICHOKE AND HERITAGE CARROT SOUP |  |

arugula pesto oil, crème fraîche

## SALAD OF ARUGULA AND FRISÉE GF Níl

Williams pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

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.

FILET MIGNON FOREST MUSHROOMS *
asparagus, truffled Parmesan potatoes

RACK OF LAMB WITH CANNELLINI BEANS AND GARLIC PEARLS *
roasted red bell pepper, sautéed artichoke

YELLOW FIN SOLE FILLET *
smashed potato shrimp gallette, sauce vierge, haricots verts

BAKED RICOTTA STUFFED SHELLS ${ }^{\circ}$
garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

## CAULIFLOWER STEAK GF

tahini, couscous, za'atar, a sparagus

12 OZ. LOBSTER TAIL * $\$ 20$
wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

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


FLOURLESS CHOCOLATE CAKE GF
chocolate sauce, whipped cream

STRAWBERRY ROMANOFF
Grand Marnier, vanilla ice cream

## BLACK FOREST CAKE NS

chocolate cake, kirschwasser-flavored cream, Bing cherries, chocolate shavings

ICE CREAMS \& HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

