# **DINING ROOM**

BESO DEL SOL SANGRIA, SPAIN 9.75

fresh fruit, selection of red or rosé



THE APEROL SPRITZ 9.75

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

Absolut Citron Vodka, lemon

CROW'S NEST

BROOKLYN 10.75

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

# PROSCIUTTO HAM \* 6

Manchego cheese, port cherries

ORANGE-JUMBO SHRIMP COCKTAIL @

melon trio, cilantro lemon grass aioli

ESCARGOT BOURGUIGNON

herb garlic, burgundy wine, French bread

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP  ${f Y}$ 

arugula pesto oil, crème fraîche

SALAD OF ARUGULA AND FRISÉE 🐠 🦫

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

**@** gluten-free

non-dairy

🗣 vegetarian

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

# DESSERIS

## 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 "

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

# CAULIFLOWER STEAK 🗗 🦞

tahini, couscous, za'atar, asparagus

## 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