

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

exc.port to table

CHICKEN AND CHORIZO SOUP
Spanish rice, saffron, carrots, bell peppers

SEAFOOD DEVILED EGGS *
smoked salmon, crab, honey-mustard dressing

CHICKEN AND TABBOULEH SALAD
hummus, pomegranate dressing

ARANCINI POMODORO
mozzarella, ratatouille, basil

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE 
toasted garlic croutons, chives, tomato

FEATURED BEVERAGES

STARTERS



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 may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

exc.port to table

SPICED PORK BELLY
pineapple salsa, roasted squash, sweet potatoes

PENNE CAPRESE 🍷
tomato, basil, mozzarella

PARMESAN-CRUSTED CHICKEN BREAST
basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

CHILI PRAWNS WITH GARLIC BUTTER 🍷
black rice, spinach

CHILE RELLENOS 🍷
pablano peppers, monterey jack cheese, green chili sauce, mexican rice

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

8 oz NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

SPAGHETTI MEATBALLS
marinara sauce

GRILLED SALMON WITH CAPERS AND DILL * 🍷
cilantro rice

BROILED LOBSTER TAILS 15
two 5oz. lobster tails, orange beurre blanc sauce, roasted Parmesan potatoes

5 oz. FILET MIGNON & 5 oz. LOBSTER TAIL * 18
grilled asparagus, baked potato, garlic butter

12 oz. PINNACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

RED VELVET CAKE
cream cheese frosting

CHOCOLATE & WHISKEY TORTE
vanilla sauce, raspberry

MANGO MOUSSE TERRINE 🍷
lychee, and passion fruit

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

MAINS

DESSERTS



no sugar added



gluten-free



non-dairy

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