## **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

CORN AND SALT FISH FRITTER ♥
garlic aïoli

QUINOA AND POMEGRANATE

roasted pumpkin, goat cheese

SEARED BLACK PEPPER DUCK BREAST \* apple-celeriac salad, lingonberry cream

BORLOTTI BEAN AND PASTA SOUP

Parmesan and olive oil

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

parmesan cheese, garlic croutons, anchovies

ARUGULA AND PUMPKIN SALAD pine nuts, tomato, feta cheese

**@** gluten-free

non-dairy



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

### exc.port to table

# CARIBBEAN CURRIED LAMB rice and beans, fried okra

#### **FARFALLE BOSCAIOLA**

tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese

#### FLAT IRON STEAK CHIMICHURRI \*

jalapenos pepper jack polenta, green beans

PARMESAN-PANKO BAKED FRESH WAHOO \*

caper-gherkin aioli, crushed potatoes, zucchini

EGGPLANT CANNELLONI PARMIGIANO Paparagus risotto

**RUSTIC HOME-MADE LASAGNA** 

chunky tomato sauce, basil

8 OZ NEW YORK STRIP LOIN STEAK FRIES \* garlic herb butter

CARIBBEAN 'JERK' CHICKEN BREAST jamaican peas and rice, grilled pineapple spears

GRILLED SALMON WITH CAPERS AND DILL \* 65

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

## STRAWBERRY PAVLOVA

meringue, whipped cream, strawberries

CHOCOLATE CARAMEL TART

chocolate shavings

ALMOND FRUIT CAKE NS

bing cherries, to asted almonds, frangelico-whipped cream

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50