



MAINS

PORT TO TABLE Blackened Tuna Oaxaca-Style
creamed jalapeno corn, sautéed green beans, chipotle rice

Farfalle Boscaiola

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

Flat Iron Steak Chimichurri *

jalapenos pepper jack polenta, green beans

Pork Chop with Parsnip Purée

bacon braised Brussels sprouts

Three Cheese Vegetable Enchilada ♻️

salsa roja, black bean casserole

New York Strip Loin Steak Fries *

garlic herb butter

Turkey Roast and Cranberry

apple-pecan stuffing, dill carrots, Brussels sprouts, candied sweet potato

Broiled Salmon with Herb Mustard Glaze * GF

roasted leeks, red bell pepper, mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

MORIMOTO

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

5 oz. Filet Mignon & 5 oz. Lobster * 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

FEATURED

DESSERTS

Tres Leches Crème Caramel berries

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake almond butter cake, cherries, berries, Frangelico
whipped cream NS

Mixed Berries Crisp French vanilla ice cream

Artisan Cheese Selection Cheddar, Havarti, Gouda, brie

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.50

Cappuccino 3.50

♻️ Vegetarian GF Gluten Free ND Non-Dairy NS No Sugar Added

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.