

Appetizers



Salmon and Potato Chowder smoked bacon, chives

Pickled Red Beet with Goat Cheese pine nut vinaigrette

Chicken and Tabbouleh Salad hummus, pomegranate dressing

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Alaska Salmon Croquette sriracha remoulade

Mixed Lettuce Salad 🍴 roasted beets, chopped egg, red onion

Mains



Alaskan Fresh Cod with Olives, Onions and Peppers * polenta, green beans

Lemon Shrimp Spaghetti cream, chives, basil pesto, garlic

Short Rib with Black Olives mashed butternut squash, roasted shallot, red wine

Calf's Liver with Apple* caramelized onion, sauteed spinach

Caraway Spiced Pork Belly stout beer, red cabbage, apple, potato

Rustic Home-Made Lasagna tomato sauce, basil

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

Honey Sriracha Salmon Bowl * jasmine rice, avocado, cucumber, edamame

Grilled Portabella with Vegetable Spaghetti 🍴 pomodoro-basil sauce

5 oz Filet Mignon & Lobster* \$18 grilled asparagus, baked potato, garlic butter

12 oz Pinnacle Grill Strip Loin Steak* \$20 baked potato, creamed spinach

By Global Fresh Fish Ambassador Chef Morimoto

Fresh Halibut XO * \$25 Asian vegetables, dried shrimp, scallop XO sauce

Lobster 2 Way \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

Peach Crisp French vanilla ice cream

Banana Cream Pie cashew crust, crème patissier, caramel

Chocolate Hazelnut Slice caramel popcorn

Strawberry Cheesecake 🍷 whipped cream

Artisan Cheese Selection provolone, gruyere, cheddar, blue cheese

S'mores Sundae vanilla ice cream, brownie, marshmallows, graham, chocolate sauce

Ice Cream of the Day Vanilla Ice Cream, cappuccino, Mint Chocolate Chip

Liquid Dessert of the Day

Love Boat \$11.50 Chambord, Brandy, Bailey's in a keepsake glass

Cappuccino 3.75 **Espresso** 2.75