

Appetizers

TASTE ALASKA **Trio of Salmon** * hot-smoked, oak wood smoked, dill-marinated

Crispy Thai Vegetable Spring Rolls 🍴 asian slaw, sweet chili sauce

Eggplant Caponata garlic crostini

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jicama and Mango Salad 🍴 butter lettuce, cucumber cilantro

Heirloom Tomato Soup 🍴 ricotta, basil and balsamic

Mains

TASTE ALASKA **Port Braised Lamb Shank** broccoli, butter bean puree, gremolata

Pappardelle with Chicken Ragout tomato, garlic, herbs

Smoked Beef Tri-Tip, Chile Colorado Sauce potato wedges, corn, avocado

Prime Rib of Beef au Jus * green bean almandine, sugar-glazed carrots

Alaska Barbecue Salmon Bowl * mango, avocado, brown rice, asparagus

Rustic Home-Made Lasagna tomato sauce, basil

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

Crispy Sweet-and-Sour Shrimp * steamed jasmine rice, sweet-and-sour vegetables

Three Cheese Vegetable Enchilada 🍴 salsa Roja, black bean casserole

Featured

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

Banana Crisp French vanilla ice cream

Baked Alaska warm brandy Bing cherry sauce

Double Chocolate Tart crème anglaise

Banana Pudding 🍷 vanilla sponge, cake crumbs

Artisan Cheese Selection provolone, cheddar, gruyere, blue cheese

Brownie Mixed Nut Sundae vanilla ice cream, brownie, mixed nuts, sprinkles, caramel

Ice Cream of the Day vanilla ice cream, coffee, mint chip

Liquid Dessert of the Day

Banana Split \$11.50 Kahlua, Crème de Banana and Bailey's on a keepsake glass

Cappuccino 3.75 **Espresso** 2.75