

Appetizers

TASTE ALASKA **Corn and Crabmeat Fritter** garlic aioli

Tomato Mozzarella 🍷 pesto oil

Steak & Beet Tartare* capers, gherkins

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Radicchio & Caramelized Pear Salad 🍷 frisée, grilled red pepper, blue cheese

Chicken Noodle Soup chicken, vegetables, noodles

Mains

TASTE ALASKA **Pan-Seared Salmon *** artichoke, tomato, onion, basil, lemon, potato purée

Paccheri, Sweet Potato Cream garlic, pecorino

Wiener Schnitzel home fried potatoes, cranberry, spinach

Red Wine Braised Brisket paprika-infused onion, buttermilk mashed potato

Baked Fish Cakes black bean mango salsa, creamy jalapeno cheese grits

Rustic Home-Made Lasagna tomato sauce, basil

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

Mustard Crusted Tuna * tomato-shrimp vinaigrette, honey-soy glazed corn kernels

Swiss Potato Cakes 🍷 wild mushrooms, sour cream, chives

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

Pear Crisp French vanilla ice cream

Chocolate Black Out Cake marshmallow, Devil's Food sponge cake

Carrot Cake cream cheese frosting

Key lime Mousse Éclair 🍷 toasted coconut

Artisan Cheese Selection provolone, gruyere, cheddar, blue cheese

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Ice Cream of the Day Vanilla Ice Cream, coffee fudge, neapolitan

Liquid Dessert of the Day

Nutty Irishman \$11.50 Kahlua, Frangelico and Bailey's on a keepsake glass

Cappuccino 3.75 **Espresso** 2.75