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# WINES

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## PINNACLE GRILL PAIRING

Our cellar master has hand selected featured wines for you to enjoy with your dinner.

Selected wines to accompany your meal, served in 3 oz pours.

*\$20 supplement*

LE GRAND COURTAGE BRUT ROSÉ

France

CHATEAU STE. MICHELLE CANOE

RIDGE ESTATE CHARDONNAY

Washington

ROCKY POND 11 DAMS BORDEAUX BLEND

Washington

## FEATURED WINES

	glass	bottle
Veuve Clicquot Yellow Label Brut, France	25	100
Domaine Carneros Brut, California	18	72
Cakebread Chardonnay, California	26	105
Willamette Valley Vineyards Whole Cluster Pinot Noir, Oregon	14.50	58
Oberon Cabernet Sauvignon, California	16	64
Rocky Pond 11 Dams Bordeaux Blend, Washington	15	60

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# COCKTAILS

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## TABLE-SIDE COCKTAIL

**DE LIJN GIN TONIC** 13  
Fever Tree tonic, seasonal botanicals

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## FEATURED COCKTAILS

**CLASSIC NEGRONI** 11  
Bombay Sapphire Gin, Campari,  
Carpano Antica Vermouth

**RITZ COCKTAIL** 12  
maraschino liqueur, Courvoisier,  
Cointreau, lemon, Champagne

**YUZU MARGARITA** 11.50  
Cazadores Blanco Tequila, lime,  
yuzu, agave

**SHIP SHAPE MANHATTAN** 12  
Buffalo Trace Bourbon, Carpano Antica  
Vermouth, Noilly Prat Dry Vermouth

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# APPETIZERS

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## HEART OF ROMAINE CAESAR SALAD

Parmesan, garlic croutons, anchovies

## STEAK TARTARE \*

parsley, cornichon, capers, red onion

## JUMBO LUMP CRAB CAKES

cucumber, sweet chili-mustard

## ICEBERG WEDGE SALAD **GF**

buttermilk dressing, gorgonzola, bacon, tomato,  
red onion, chives, toasted walnuts

## LOBSTER BISQUE

crème fraîche, aged Cognac

## JUMBO SHRIMP COCKTAIL **GF**

brandy-horseradish cocktail sauce

## FOREST MUSHROOM SOUP **V**

truffle oil, crème fraîche, scallion churro

## PANKO FRIED STUFFED MUSHROOM CAPS **V**

Beyond Meat mince, vegan mayonnaise remoulade, parsley

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## OSSETRA MALOSSOL CAVIAR \*

crème fraîche, buckwheat blinis

*\$80 supplement*

## SUGGESTED WINE PAIRING

Veuve Clicquot Yellow Label Brut, France 25 | 100

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## EXCLUSIVELY BY DAVID BURKE

## CLOTHESLINE CANDIED BACON **GF**

maple, black pepper, half sour pickles

**GF** gluten-free   **ND** non-dairy   **V** vegetarian

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# STEAK

EXCLUSIVELY BY  
DAVID BURKE

**BEEF TENDERLOIN WITH LOBSTER DUMPLINGS \***

celery root purée, horseradish-bordelaise sauce, lobster béarnaise

<b>FILET MIGNON *</b>	8 oz
<b>NEW YORK STRIP *</b>	12 oz
<b>BONELESS RIB EYE *</b>	15 oz

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**36 oz TOMAHAWK BONE-IN RIB EYE FOR TWO**

*\* \$45 supplement*

**MAKE IT SURF N' TURF **

add a 5 oz lobster tail

*\$10 supplement*

**16 oz USDA PRIME DRY AGED DELMONICO \***

shallot confit, watercress, aged balsamic vinegar

*\$25 supplement*

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**CHOICE OF SAUCE**

• shallot and red wine bordelaise • green peppercorn • béarnaise  • mustard and cognac sauce •

**CHOICE OF SIDES**

• creamed spinach • asparagus with Hollandaise • roasted baby beets with blue cheese •  
• mashed potatoes • baked potato • French fries • sautéed mushrooms •  
• Beecher's lobster mac & cheese *\$10 supplement* •

 gluten-free  non-dairy  vegetarian

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# CLASSICS, SEAFOOD & VEGETARIAN

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## CLASSICS

### JIDORI CHICKEN BREAST **GF**

crispy artichoke, cremini mushroom, chili caramel,  
roasted yellow beet

### DOUBLE-CUT 14 oz KUROBUTA PORK CHOP \*

caramelized onions, Walla Walla apple pan jus

### GRILLED LAMB CHOPS \* **GF**

Controne bean purée, garlic chips

## SEAFOOD

### ALASKAN KING SALMON \* **GF**

honey-lemon glaze, dill butter

### SEARED JUMBO SCALLOPS \*

parsnip chips, cauliflower risotto, pumpkin seed oil

### BAKED ALASKAN HALIBUT \*

porcini, panko, dilled leeks, Champagne vinaigrette

### 12 oz LOBSTER TAIL

steamed or broiled, lemon-garlic butter

*\$19 supplement*

## VEGETARIAN

### HEIRLOOM TOMATO AND EGGPLANT

#### TARTE TATIN **V**

pickled mustard seeds, pesto, arugula

### BEYOND MEAT KOFTA **V**

tomato, cucumber and bulgur wheat salad,  
chermoula vinaigrette

**GF** gluten-free   **ND** non-dairy   **V** vegetarian

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# DESSERTS & DRINKS

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## DESSERTS

### KEY LIME PIE

whipped cream

### NOT-SO-CLASSIC BAKED ALASKA

Ben and Jerry's Cherry Garcia ice cream, Bing cherries jubilee

### JACQUES TORRES CHOCOLATE SOUFFLÉ

vanilla Chantilly foam, crème anglaise

### CRÈME BRÛLÉE

vanilla bean

### ICE CREAM OR SORBET

### ASSORTMENT OF INTERNATIONAL CHEESES

## SINGLE MALTS & LIQUEURS

Grand Marnier	10.50
Drambuie	10.50
Glenmorangie Single Malt	12.50
Dalmore 12 Year Single Malt	12
Hennessy V.S.O.P.	15

## COFFEE

solo espresso	2.75	cappuccino	3.75
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