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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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## TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN **GF**

kaffir lime, cilantro

## BEEFSTEAK TOMATO AND BASIL **V**

red onion, pesto, extra virgin olive oil, balsamic reduction

## GRILLED PRAWN BRUSCHETTA

primavera sauce, aged asiago, balsamic fusion

## SPINACH ARUGULA SALAD **GF V**

avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

## CRAB CAKES **ND**

spiral shaved cucumber, sweet chili-mustard sauce

## BEEF CARPACCIO \* **GF**

pine nuts, crispy capers, Parmesan, mustard aioli

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

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. An 18% service charge is automatically applied to all beverage purchases and specialty restaurant cover charges. Local sales taxes are applied as required.

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# MAINS

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## STEAKS AND BEEF

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### 12 OZ PRIME STRIP LOIN \*

baked potato, creamed spinach, green peppercorn, shallot confit, aged balsamic  
*\$10 supplement*

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### BEEF TENDERLOIN WITH OREGON BLUE CHEESE \*

grilled asparagus, scalloped potatoes

### BEEF TRI-TIP SANDWICH WITH CARAMELIZED RED ONIONS \*

toasted sour dough, BBQ sauce, tabbouleh salad

### PINNACLE BURGER \*

bacon jam, garlic-chipotle aioli, Beecher's Cheddar cheese, cabernet red onions, avocado, French fries

## CLASSICS

### SHREDDED CHICKEN AND BIBB SALAD

hard-boiled egg, walnuts, orange segments, cucumber, avocado, scallions, cherry tomatoes, Asian dressing

### ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

### WILD MUSHROOM RAVIOLI 🌿

pesto cream sauce

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# MAINS

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## SEAFOOD

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### BROILED LOBSTER TAILS

two 5 oz lobster tails, roasted Parmesan potatoes, orange beurre blanc sauce  
*\$15 supplement*

### LOBSTER ROLL

French fries  
*\$8 supplement*

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### BROILED ALASKAN KING SALMON \*

wild rice pilaf rice, sautéed pancetta-spinach, Parmesan cheese, lemon, herbs

### ALASKAN BLACK COD FILLET SANDWICH \*

sour dough bread, cilantro relish, Asian slaw

### WEST COAST-STYLE SEAFOOD CIOPPINO

clams, mussels, shrimp, halibut, tomato broth

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# DESSERTS & DRINKS

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## DESSERTS

### STRAWBERRY PAVLOVA

strawberry consommé, basil

### FRESH BERRIES

sabayon

### WARM FUDGE BROWNIE

coffee gelato, popcorn crunch

### COCONUT TRIFLE

lime, pistachio

### PREMIUM 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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