

01/30

— APPETIZERS —

**BAHAMIAN CONCH FRITTERS**  
Mixed Greens, Saffron Salsa

**DORADO CEVICHE\***  
Avocado, Poblano Chile, Tomatoes, Lime, Cilantro

**BREADED MUSHROOMS (V)**  
Crispy Parsley, Garlic Aioli

**BEEF CONSOMMÉ GRIMALDI**  
Celery Julienne, Parmesan Royale

**PHILADELPHIA PEPPER POT SOUP**  
Andouille Sausage, Thyme

**PEKING DUCK SALAD\***  
Baby Bok Choy, Bean Sprouts, Yuzu Soy Vinaigrette

**BOSTON LETTUCE SALAD (V)**  
Pecans, Gorgonzola, Raspberry Dressing

**CAESAR SALAD**  
Romaine Lettuce, Parmesan, Anchovies,  
Garlic Croutons, Caesar Dressing

— FEATURED ENTRÉES —

**PALERMO-STYLE GRILLED SWORDFISH\***  
Crushed Red Bliss Potatoes, Eggplant Caviar, Pistachio

**PANCETTA-WRAPPED JUMBO SHRIMP**  
White Rice, Broccoli, Kalamata Olive Sauce

**OVEN-ROASTED VERMONT TURKEY**  
Chestnut Stuffing, Giblet Gravy, Sweet Potato Rosette

**ROASTED BONE-IN PORK LOIN\***  
Calvados Sauce, Country Potato Wedges, Grilled Eggplant

**NEW YORK STRIP STEAK DIANE\***  
Dijon Mushroom Sauce, Potatoes au Gratin,  
Broccoli Amandine

**VEGETABLE LASAGNA (V)**  
Pesto alla Genovese, Marinara Sauce

— CLASSIC ENTRÉES —

**STEAK FRITES\***  
N.Y. Strip, French Fries, Grilled Tomato, Watercress, Herb Butter

**BONE-IN RIBEYE\***  
18-Ounce Certified Angus Beef® Bone-In Ribeye,  
Bearnaise Sauce, French Fries, Sautéed Spinach  
\$19.99 Supplement

**SURF & TURF\***  
8-Ounce Certified Angus Beef® Filet Mignon,  
1/2 Lobster Tail, Baked Potato, Mixed Forest Mushrooms, Béarnaise sauce  
\$24.99 Supplement

**HERB-CRUSTED ROTISSERIE CHICKEN**  
Pan Gravy, Mashed Potatoes, Grilled Tomato

**12oz GRILLED LOBSTER TAIL\***  
Drawn Butter, Baked Potato, Grilled Asparagus  
\$24.99 Supplement

**FLOUNDER MILANESE**  
Angula Salad, Cherry Tomatoes, Red Onion,  
Chardonnay Vinaigrette

**SHRIMP RIGATONI ALLA GENOVESE**  
Pesto

— WINE —  
RECOMMENDATIONS

**MATUA VALLEY  
SAUVIGNON BLANC**  
Marlborough, New Zealand

Citrus, flint and herbaceous  
undertones on the palate  
\$38.00

**MERIDIAN  
CHARDONNAY**  
California

Bold tropical fruit with  
hints of tangerine and honeysuckle  
\$36.00

**GERARD BERTRAND, RESERVE SPECIALE,  
CABERNET SAUVIGNON**  
Languedoc, France

Intense fruit aromas and subtle spices, offering  
perfect balance and good length on the palate  
\$36.00

\*Your check may reflect an additional fee in certain parks or breweries.  
An 18% gratuity and beverage service charge will be added to your check.  
\*\*VOT indicates a vegetarian dish.

†If you have any type of food allergy, please advise your server before ordering.

\*These items are served only on weekends. † or contain one or more of the following ingredients:  
Custard, cream or other dairy products, seafood, shellfish, eggs, milk or products that increase  
your risk of foodborne illness, especially if you have certain medical conditions.