

The Dining Room



KILT LIFTER 7.75

A special pilsner crafted by Pike Brewing Co. to celebrate our 150th anniversary



DUTCH 150 10

De Lijn Gin, lemon juice, sparkling wine, orange twist

150TH MARTINI 12

De Lijn Gin, Noilly Pratt Dry Vermouth, orange twist

GIN AND TONIC 13

De Lijn Gin, Fever Tree tonic, seasonal botanicals



HEIRLOOM TOMATO SOUP

ricotta, basil and balsamic

TRIO OF SALMON *

hot-smoked, oak wood smoked, dill-marinated, honey mustard sauce

PROSCIUTTO AND CAPONATA *

smoked olive oil, sundried tomato, bread stick

CRISPY THAI VEGETABLE SPRING ROLLS

rice noodle salad and sweet chili dipping sauce

FRISÉE LETTUCE, BACON, RED SKIN POTATO **GF**

boiled egg, cherry tomato, cucumber

CLASSIC CAESAR SALAD

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

FRENCH ONION SOUP

Gruyère cheese crouton

DRINKS

STARTERS



gluten-free



non-dairy



vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.



BUCATINI CRAB CARBONARA
cream, parmesan

CRISPY SWEET AND SOUR SHRIMP

steamed jasmine rice, sweet and sour vegetables

PORT BRAISED LAMB SHANK

broccolini, butter bean puree, gremolata

GARLIC-HERB ROASTED CHICKEN

avocado, tomato, and corn salad

ROASTED SALMON WITH ARTICHOKE *

artichoke stew, fingerling potatoes, broccoli florets

RED WINE BRAISED BRISKET

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

WILD MUSHROOM STRUDEL 

forest mushrooms, spinach and feta cheese, Thai red curry sauce

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

CLASSIC DISHES FROM OUR HISTORIC SAILINGS

CHOPPED SIRLOIN STEAK WITH ROBERT SAUCE *

green peas, Swiss potatoes, crispy onions

BROILED LOBSTER TAILS 15

two 5oz lobster tails, orange beurre blanc sauce, roasted Parmesan potatoes

5 oz. FILET MIGNON & 5 oz LOBSTER TAIL * 18

grilled asparagus, baked potato, garlic butter

12 oz. STRIP LOIN STEAK * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BAKED ALASKA

warm brandy bing cherry sauce

DOUBLE CHOCOLATE TART

crème anglaise

PEAR STRUDEL NSA 

vanilla sauce

FRUIT CRISP OF THE DAY

APPLE CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

Gouda, Cheddar, Provolone, Edam

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO \$2.50

CAPPUCCINO \$3.50

MAINS

DESSERTS



no sugar added



gluten-free



non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required