



PINNACLE CLUB

BY GRAND HYATT

Dinner Menu

Starters

pinnacle daily soup chefs daily creation	5.
poached asparagus & cherry tomato champagne herb vinaigrette shaved pecorino	10.
pistachio crusted goat cheese raspberry chili sauce	8.
pear and maytag blue cheese salad walnut vinaigrette, belgium endive	9.
forest mushroom fricassee with almond thyme crust	8.
lobster spring rolls asian vegetables, spicy ale mustard, sweet & sour drizzle	14.
chilled jumbo prawns bloody mary cocktail sauce	12.
buffalo carpaccio hot honey mustard, caper berries	12.

Entrées

pinnacle crab cake tomato salad, arugula, chili remoulade, aged balsamic	28.
winter truffle mac & cheese with poached lobster four cheeses, cavatappi tossed with shaved winter truffles and poached lobster	22.
oven roasted stuffed chicken breast haystack mountain goat cheese, roasted pepper, basil olive relish	19.
pan seared alaskan black cod broken riesling vinaigrette	24.
grilled beef tenderloin stout beer cream	35.
braised lamb shank rosemary sauce	28.
oven roasted duck breast orange ginger soy glaze	24.
grilled buffalo striploin ancho chili butter	35.
lime marinated salmon asian cucumber salad, totsoy, mizuna, wonton crisps	19.

please choose two sides included with your entrée

steamed asparagus and red peppers
with lemon butter

baked broccolini
poached broccolini tossed in mornay sauce
baked in puff pastry

twice baked yukon gold potatoes
hawaiian pink salt

soft red pepper polenta
shaved manchego cheese