



PINNACLE grill

At the Eurodam's Pinnacle Grill you'll find a level of elegant sophistication unmatched anywhere on the seven seas. Serving only the finest Sterling Silver® beef, the intimate Pinnacle Grill is beautifully appointed with Bvlgari® china, Riedel® stemware and Frette® linens, creating an ambiance that sets the stage for exquisite dishes and superb wines, including these favorites:

Starters

Dungeness Crab Cakes

Spiral shaved cucumber & sweet chili sauce

Seared Duck Breast

Pickled Walla Walla onion, blackberry relish

Smoked Pleasures of the Sea

Black cod, salmon, scallops, wasabi cream

Seasonal Greens

Northwest pear, pecan crusted Oregon blue cheese, cider-pear vinaigrette. Prepared tableside.

Caesar Salad

Crisp romaine tossed with our very own Caesar dressing, grated parmesan cheese, garlic croutons and anchovies. Prepared tableside.

Entrees

Filet Mignon

Petite cut or pinnacle cut beef

Bone-In Ribeye Steak ~ Porterhouse ~ NY Striploin

Served with our collection of hand-crafted sauces:
Sun-dried tomato steak sauce ~ classic béarnaise ~ horseradish-mustard sauce

Lamb Rack Chops

Apple-spice chutney & drizzled mint sauce

King Salmon

Troll caught in Alaskan waters, quick seared on our grill, served with your choice of lemon garlic herb slash or sesame soy kalbi

Specials

Butternut Squash Soup

With caramelized apple and crispy fried sage

Grilled Diver Scallops

With wok seared vegetables in Thai green curry,
jasmine rice and sweet orange leek marmalade

Frozen Soufflé Glacé Grand Marnier

With fig compote

Wine Flights

Reigning Whites of Washington

Riesling, Eroica, Dr. Loosen & Château Ste. Michelle
Viognier, McCrea Cellars

Sauvignon Blanc, Horse Heaven
Château Ste. Michelle, Chardonnay, Apex

Washington's Red Treasures

Merlot, Maghie,
Cabernet Sauvignon, Apex

Merlot, Seven Hills, l'Ecole N° 41,
Cabernet Sauvignon, Walla Walla