

FEATURED BEVERAGES

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10.75
fresh fruit, selection of red or rosé



THE APEROL SPRITZ 10.75
Aperol Aperitivo, prosecco, club soda, fresh orange

OCEAN BAR

TRADER VIC'S MAI TAI 10.75
Appleton rum, Pierre Ferrand Curacao, orgeat syrup, lime

HALF MOON BAR

LEMON DROP 10.75
Absolut Citron Vodka, lemon

CROW'S NEST

BROOKLYN 12
Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Meraschino liqueur

FEATURED BEER

LEFFE BLONDE BELGISCH ABDIJBIEER 8.00

STARTERS

Ethan Stowell

BABY BEETS 

hazelnut pesto, burrata, aged balsamic vinegar, olive oil

Andy Matsuda

SUSHI ROLL TRIO *

spicy tuna volcano-asparagus avocado roll

David Burke

CRAB CAKE

baltimore-spiced tomato vinaigrette

Rudi Sodamin

COCONUT CRUSTED SHRIMP 

beet and green beans salad, palm hearts, lemon, chive vinaigrette

Rudi Sodamin

ROASTED ZUCCHINI BISQUE

apple, basil

FreestyleTravelers.com



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.

Ethan Stowell

RIGATONI WITH ITALIAN SAUSAGE

tomato sauce, oregano

David Burke

**ROASTED SPICE CRUSTED PRIME RIB
WITH WILD MUSHROOMS ***

vegetable stew, horseradish-mustard mousse

Jonnie Boer

ROASTED CHICKEN WITH GNOCCHI

fried corn, sour corn, and pumpkin

David Burke

ROASTED FENNEL CRUSTED HALIBUT* 

taggiasca olives, artichoke, roasted fennel, lemon mash

Andy Matsuda

VEGETABLE TEMPURA UDON 

Asparagus, shitake, Mirin Soya broth

**GRILLED NORWEGIAN FRESH SALMON
WITH CAPERS AND DILL * (on request)**

cilantro rice

10 OZ. NEW YORK STRIPLOIN *

polenta fries, portabella mushroom

BEECHERS MAC N' CHEESE

chives, buttered bread crumbs

GRILLED NORWEGIAN FRESH SALMON WITH CAPERS AND DILL 

Sesame brown rice, honey roasted carrots

SEARED TUNA AND SHAVED ASPARAGUS SALAD *

roasted yellow beets, frisee lettuce, zucchini, vinaigrette

CLUB ORANGE DAILY SPECIAL

BRAISED BEEF SHORT RIB

pineapple pico,mole

12 OZ LOBSTER TAIL \$20

Wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

15 OZ PINNACLE GRILL BONELESS RIBEYE * \$20

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

DESSERTS

Rudi Sodamin

RICOTTA RASPBERRY TART
vanilla ice cream

Jacques Torres

CHOCOLATE PUFF PASTRY CRAQUELIN

Pastry cream and praline

HAZELNUT MOUSSE CAKE **NS**

vanilla sponge cake, rum-flavored hazelnut mousse

FRUIT CRISP OF THE DAY - PEACH CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

Havarti, Maaslander, Chaumes, Gouda

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO 2.50

CAPPUCCINO 3.50

FreestyleTravelers.com

GF gluten-free

ND non-dairy

V 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.