

# Drinks

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**Dutch 150 \$11** De Lijn Gin, sparkling wine, fresh lemon juice

**Cazadores Margarita \$11** choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

**Cosmopolitan \$12** Absolut Citron, Cointreau, cranberry, lime

**Ship Shape Manhattan \$12** Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

**Trader Vic's Mai Tai \$11.25** Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

**Featured Beer \$7.75**



Taste the flavors of Hawaii on board with regionally inspired local dishes and ingredients.

# Appetizers

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**Thai Beef and Pickled Papaya\*** GF ND scallions, cilantro, lime

**Crostini Sampler** French bread, garlic, tomato, basil, mushrooms, goat cheese

**Shrimp Tacos, Avocado and Lime** ND cilantro salsa, mango, black beans

**Gourmet Greens** V GF ND toasted pecans, cherry tomatoes, orange segments

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Ginger Chicken and Vegetable Soup** butternut squash, carrot, spinach

**Chilled Carrot, Orange Cumin Soup** V GF honey, lemongrass

**French Onion Soup** Gruyère cheese crouton



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

[www.asc-aqua.org](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://www.msc.org)



MSC-C-65108

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 food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

# Mains

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**Paccheri, Butternut Squash Cream** pancetta, garlic, pecorino

**Fillet of Beef Wellington** smashed celeriac, roasted carrots, sweet green peas

**Pork Milanese, Provolone Cheese** basil pesto risotto, tomato concasse

**New York Strip Loin, Steak Fries** \* garlic-herb butter

**Chicken Paillard** coconut, coriander, new potatoes, wholegrain mustard jus

**Seared Corvina, Dilled Leeks** wine fondue, asparagus fritter

**Mediterranean Salmon Bowl** quinoa, olives, chickpeas, feta, lemon garlic sauce

**Vegetarian Bean Taco, Salsa Verde** corn, Monterey Jack, lime-cilantro rice

**Rustic Home-Made Lasagna** tomato sauce, basil

# Featured

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**5 oz Filet Mignon & Lobster\*** \$18 grilled asparagus, baked potato, garlic butter

**12 oz Pinnacle Grill Strip Loin Steak\*** \$20 baked potato, creamed spinach

By Global Fresh Fish Ambassador **Chef Morimoto**

**Crispy Fried Market Whole Fresh Fish\*** \$25 sweet tamarind chili sauce, picked vegetables

**Yuzu Butter Grilled Lobster Tails** \$25 seasonal Asian greens

# Desserts

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**Artisanal Cheese Selection**

**Mango Blueberry Crisp** French vanilla ice cream

**Manchester Tart** banana custard, raspberry, coconut

**Chocolate Coconut Trifle** fresh berries, chocolate ganache, toasted coconut

**Tropical Fruits Cheesecake** fruit salsa

**Cookies & Cream Sundae** vanilla ice cream, chocolate cake crumbs, Oreo cookies

**Cappuccino** 3.75

**Espresso** 2.75