

# 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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**Eggplant and Parsley Tabbouleh** grilled asparagus, peaches, pomegranate

**Mozzarella Salad with Ripe Tomatoes** cucumbers, taggiasca olives

**Salmon, Dill Meatballs** avocado cream

**Iceberg Wedge Salad** sun-dried tomatoes, bacon, croutons, pickled red onions

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

**Five Onion Cream Soup**  leeks, marjoram, crème fraîche

**Chilled Guava and Passion Fruit**  almond macaroon, mango sorbet

**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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**Traditional Thanksgiving Turkey** lemon thyme Brussel sprouts, glazed carrots, corn, cranberries, glazes sweet potatoes, apple sausage stuffing

**Rigatoni with Chicken Meatballs** basil, Parmesan

**Korean Kalbi Beef** lemongrass-steamed jasmine rice, sautéed greens

**Sautéed Veal Tenderloin** **GF** candied lemon sauce, corn polenta

**Honey Baked Ham** green beans with dates, bourbon sweet potato mash

**Roasted Cod, Coconut-Clam Reduction\*** braised fennel, baby carrots

**Grilled Miso Glazed Salmon\*** miso ginger glaze, scallions, red bell pepper

**Parmesan Baked Zucchini**  basil, spaghetti, garlic, sauteed spinach

**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** provolone, pepper jack, Swiss, brie 

**Cherry Crisp** French vanilla ice cream

**Dulce de Leche Cheesecake** coconut meringue

**Pumpkin Pie** mascarpone, chocolate shavings

**Orange-Lime Panna Cotta** **NS** vanilla bean

**Cookie Dough Sundae** vanilla ice cream, assorted cookie crumbs, chocolate sauce

**Cappuccino** 3.75

**Espresso** 2.75