Drinks

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

PORT TO PLATE

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

Appetizers

PORT TO PLATE **Smoked Chicken with Golden Raisins** GF ND curried celery remoulade

Roasted Tahini Beet Dip ND pinenuts, cauliflower, olive oil, cilantro, focaccia

Vegetable Samosas tomato-cucumber raita, tamarind

Shiitake and Spring Mix Salad ND carrot, scallion, red radish, water chestnuts

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chicken and Wonton Soup scallions, soya, sesame

Chilled Roasted Peach Soup GF white wine, almonds

French Onion Soup Gruyère cheese crouton

Vegetarian GF Gluten Free ND Non-Dairy NS 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 ASC-C-43573

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

Fettuccine with Beef Short Rib Bolognese oregano, Parmesan

Roasted Duck Breast with Mango and Soy smashed redskin potato, green onion, snow peas

Spiced Lamb Leg mango mint salsa, red coconut rice, braised Butternut squash

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

Spiced Roasted Chicken carrots, green beans, herb stuffing

Rockfish, Orange Mousseline Parmesan zucchini ribbon, beetroot, arugula

Maple Syrup Glazed Salmon green apple, savoy cabbage, boiled potatoes

Beyond Meat Curry Coconut Meatballs Thai red curry, eggplant, jasmine rice

Rustic Home-Made Lasagna tomato sauce, basil

Featured

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

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie

Strawberry Crisp French vanilla ice cream

Eton Mess meringue, fresh berries, whipped cream

Chocolate Marble Cheesecake oreo crust, caramel, whipped cream

Neapolitan Cake NS chocolate mousse, strawberry mousse, and white mousse

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75 **Espresso** 2.75