

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



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

Appetizers



Vegan Eggplant Hummus Dip whole-wheat pita chips

Chicken Creole Salad celery, cayenne, dill pickles

Citrus Shrimp, Corn Salad honey, chili, cilantro

Mixed Lettuce Salad roasted beets, chopped egg, red onion

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Butternut Soup cream, croutons, pumpkin seeds

Chilled Watermelon Gazpacho cucumber, cranberry, lime

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



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



Fusilli a la Vodka pancetta, marinara, cream

Spiced Porchetta roasted squash, plum sauce, smashed taro root

Parmesan-Coated Veal Loin artichoke mushroom ragoût, mascarpone polenta

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

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Roasted Cobia, Hazelnut Brown Butter *tarragon fennel confit

Honey Sriracha Salmon Bowl*  jasmine rice, avocado, cucumber, edamame

Carrot and Parmesan Risotto  sauteed greens, carrot, mascarpone cheese

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 

Peach Crisp French vanilla ice cream

Sherry Trifle Victoria sponge, pistachio tuile, strawberry

Chocolate Hazelnut Slice caramel popcorn

Strawberry Cheesecake  whipped cream

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Cappuccino 3.75

Espresso 2.75