

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



Grilled Pineapple with Honey-Ricotta hazelnut crumble, dates

Avocado, Orange, Lime honey, cilantro

Coconut Crusted Shrimp mango pepper salsa

Radicchio & Caramelized Pear Salad frisée, grilled red pepper, blue cheese

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Sweet Corn Soup chicken dumplings, leek, thyme

Chilled Peach, Ginger Soup white wine, nutmeg, mint

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



Orecchiette with Eggplant and Pork Ragoût tomato, garlic, Asiago cheese

Petite Beef, Creamed Leeks, Bacon * thyme roasted potatoes, frizzled parsnip

Grilled Striploin Steak, Charred Button Onions* grilled vegetables, olive oil

Veal and Sage Meatballs *soft polenta, tomato, provolone

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Cobia Fillet, Tomato-Chickpea, Eggplant Compote arugula tomato salsa

Pan-Seared Salmon, Vegetable Confit artichoke, tomato, celeriac, potato purée

Beyond Beef Stuffed Squash paprika, oregano, tomato

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, gouda, Swiss, brie

Pear Crisp French vanilla ice cream

Queen of Pudding meringue, raspberry jam

Chocolate Coffee Pie brookie, caramel sauce

Passion Fruit Terrine sweet dough, tropical fruit

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Cappuccino 3.75 **Espresso** 2.75