

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



Fava Bean Hummus carrots, cucumber, red radish

Shrimp Summer Roll lemongrass, cilantro, spicy peanut sauce

Pot Stickers vegetable dumplings, vinegar-soy ponzu dipping sauce

Arugula, Artichoke, Farro Salad taggiasca olive, salami

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Double Baked Potato Soup cheddar cheese, chive, bacon bits

Chilled Coconut Nutmeg vanilla, yogurt

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



Spaghetti Puttanesca anchovies, capers, black olives, garlic, oregano

Chicken Marsala porcini mushrooms, dried cherries, fettuccine

Calf's Liver, Apples, Pancetta* caramelized onion, spinach, potato pancake

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

Roasted Pork Back Ribs espresso-barbecue sauce, spinach, fennel, potato rosti

Grouper Salsa Picante* olives, capers, tomatoes, pilaf rice, zucchini

Grilled Salmon, Three Salsas* cilantro basmati rice, roasted corn

Baked Macaroni Three Cheese Pasta broccoli, green peas, panko

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

Rhubarb Crisp French vanilla ice cream

Tres Leches Creme Caramel whipped cream, berries, meringue

Chocolate Mousse Torte fresh berries, vanilla ice cream

Pear Strudel whipped cream, vanilla sauce

Brownie Peanut Sundae vanilla ice cream, brownie, peanuts, sprinkles, caramel

Cappuccino 3.75

Espresso 2.75