

Drinks

Dutch 150 \$11 De Lijn Gin, sparkling wine, lemon juice

Garibaldi \$11 Campari, Orange juice

Santorini Spritz \$11 Cynar, Passion fruit, Lemon juice, HAL sparkling wine

Spanish Sangria \$12 Rioja, White rum, orange juice, simple syrup, soda water

Cold Brew Carajillo \$11 Licor 43, Cold brew coffee

Featured Beer \$7.75 Stella Artois



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

Appetizers



Watermelon, Coconut Cream mint, orange, mango

Seared Tuna, Lime, Chili scallion, sriracha mayo, mango, passion fruit

Indonesian Chicken Satay atjar cucumber, peanut sauce

Jicama and Mango Salad butter lettuce, cucumber, cilantro

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Udon Pork Noodle Soup mushrooms, ginger, sesame seeds, green onions

Chilled Guava Passion Fruit Soup honey, white wine, almond macaroon

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



Linguine, Scallops & Shrimp Aurora sauce, bell pepper, basil

Prime Rib of Beef au Jus* green bean almandine, glazed carrots, baked potato

Lebanese Lamb Shank* okra, carrots, raisins, quinoa

Wiener Schnitzel veal, home fried potatoes, cranberry compote, spinach

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Parmesan-Panko Baked Fresh Durade* caper-gherkin aioli, crushed potatoes, zucchini

Fresh Barbecue Salmon Bowl* mango, avocado, brown rice, asparagus

Whole-Wheat Mushroom Crepes brown rice pilaf, crème fraîche

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

Banana Crisp French vanilla ice cream

Mixed Berries Trifle vanilla sponge, crème pâtissière, whipped cream

Chocolate Basque Cheesecake raspberry compote

Cherry Pie vanilla sauce

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo cookies

Cappuccino 3.75 **Espresso** 2.75