

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 Heineken



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

Appetizers



Calypso Seafood Cocktail * GF lettuce, lime

Baba Ganoush flat bread toast points, olives, endive

BBQ Chicken Spring Roll cucumber-apple slaw, peanuts

Red Beet, Iceberg, Orange Salad  **GF** goat cheese, hazelnut

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Italian Minestrone Soup cannellini beans, tomato, parmesan

Chilled Red Grape, Cranberry Soup  **GF** pumpkin seeds, cinnamon

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



Pappardelle, Italian Sausages, Leeks thyme, cream, Parmesan, garlic

Beef Short Rib, Garlic Gloves * baby carrots, cherry tomatoes, frizzled onions, mashed potatoes

Chicken Parmigiana fresh mozzarella, spaghetti, basil-tomato sauce

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

Oven-Roasted Duckling with Bing Cherry Sauce potato croquette, red cabbage

Seared Fresh Perch Fish* parsley potatoes, beurré blanc sauce

Southwestern Salmon Bowl*   black bean corn salsa, avocado brown rice, cilantro

Mushroom Risotto  mix dried mushrooms, herb thyme

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 

Mango Blueberry Crisp French vanilla ice cream

Mango Tiramisu lady finger, marsala

Chocolate Cake, Blueberry Whipped Cream streusel, cream

Apple Tart  whipped cream, toasted almonds

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75