

# Drinks

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**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

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**Smoked Salmon Rosettes** bay shrimp salad, salmon caviar

**Beet, Lentil, Feta and Roasted Pepitas Salad** pomegranate balsamic dressing

**Almond Chicken Tenders** honey-Dijon mustard sauce

**Boston Lettuce, Crumbled Gorgonzola Cheese** garlic croutons, chives, tomato

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Black Bean Soup** garlic, cumin, mango salsa

**Chilled Sour Cherry Soup** crème fraîche, honey, orange

**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](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://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

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**Wild Mushroom Ravioli, Chunky Tomato Sauce** 🌿 ricotta, basil

**Grilled Pork Chop, Cream Corn** roasted tomato salsa, Mexican rice

**Smoked Carne Asada** 🌿 rice, black beans, guacamole, warm flour tortillas

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

**Garlic-Herb Roasted Chicken** avocado-tomato, salad

**Fresh Sea Bream Caponata** \* risotto verde, red pepper oil

**Salmon, Amber Beer Béarnaise** \* maple-glazed carrots, crispy mashed potato cakes

**Vegetable Pot Pie** 🌿 fennel, potato, asparagus, mushrooms, cheddar, cream

**Rustic Home-Made Lasagna** tomato sauce, basil

# Featured

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**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

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**Artisanal Cheese Selection** provolone, pepper jack, Swiss, brie 🌿

**Strawberry Crisp** vanilla ice cream

**Turtle Pie** Oreo crust, caramel pecan, chocolate mousse

**Cherry Cake** 🌿 vanilla sauce

**Ricotta Raspberry Tart** vanilla ice cream

**Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti

**Cappuccino** 3.75

**Espresso** 2.75