

# 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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**Spicy Tuna Roll** sriracha, avocado, mayonnaise

**Watermelon Caprese** olive oil, basil

**Curried Chicken Empanada** onion, garlic, garam masala, mango chutney, cilantro

**Salmon Salad** cucumber, tomato, avocado, bacon, green beans, mustard dressing

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

**Roasted Zucchini Bisque** apple, basil

**Chilled Strawberry Bisque** honey, green peppercorn

**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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**Meat Tortelloni, Sauteed Spinach** bell peppers, scallions, tomato sauce

**Beef Flamande, Kale Hodge Podge\*** sherry roasted root vegetables, red cabbage

**Lamb Moussaka** \*potatoes, eggplant, tomato

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

**Breaded Chicken Breast, Sauteed Mushrooms** béarnaise sauce, smashed garlic

**Hake, Porcini, Bacon & Leeks** \*lemon reduction, smashed potato

**Citrus Salmon Bowl** \*  saffron couscous, raisins, pine nuts, spinach, lemon butter

**Vegan Gochujang Veggies**  crispy tofu, toasted cashews, garlic fried rice

**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 

**Banana Crisp** French vanilla ice cream

**Mixed Berry Angel Food Cake** sweet dough

**Chocolate Cinnamon Cake** horchata cream, ganache

**Mango Tart**  whipped cream

**S'mores Sundae** vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

**Cappuccino** 3.75

**Espresso** 2.75