

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



Baked Eggplant Pamigiana marinara, mozzarella, focaccia

Chilled Lychees and Kiwi Wedges    mint, mango, raspberry sauce

Prosciutto, Genoa Salami, Melon and Figs crostini, olives, sun-dried tomato

Belgian Endive and Baby Spinach    mandarin segments, avocado, strawberry

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chicken Noodle Soup vegetables, celery, carrots, corn kernel

Minted Melon, Raspberry Soup   crème fraîche

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



Fettuccini with Chicken Ragout tomato, garlic, herbs

Sour Orange Glazed Chicken salsa verde, cinnamon, corn, cheesy grits

Pork Tenderloin, Forest Mushroom Ragout sauteed spinach, spaetzle

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

Lamb Loin En Croute, Merlot Reduction * mushroom, Parisian potato, bacon

Sea Bass Fillet, Tarragon Gribiche * new potatoes, green beans, asparagus

Teriyaki Salmon Bowl * cauliflower rice, avocado, spinach, sesame seeds

Wild Mushroom Quesadilla wild rice, guacamole, sour cream, fresh salsa

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

Pear Crisp French vanilla ice cream

Pisang Goreng, Caramel Sauce fried banana, coconut ice cream

Black Forest Cake chocolate cake, Kirschwasser-flavored cream, Bing cherries

Chocolate Berry Tart vanilla sauce

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Cappuccino 3.75

Espresso 2.75