

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



Peaches, Prosciutto, Mint maple syrup, lime

Seared Ahi Tuna Carpaccio* jicama chips, papaya-ginger relish

Beef Arancini Bolognese marinara, crème fraîche, basil

Arugula and Pumpkin Salad pine nuts, tomato, feta cheese

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Cauliflower Coconut Bisque coriander, roasted chili oil

Iced Melon Bisque ginger ale, grenadine, mint

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



Spaghetti Bolognese tomato, basil

Spice-Crusted Prime Rib * whipped potatoes

Pork Piccata spaghetti, marinara, broccoli

Bacon Wrapped Mini Cheese Stuffed Meat Loaf gravy, mashed potato

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Blackened Rainbow Trout * fried caper slaw, green beans, lemon-dill aioli

Broiled Salmon, Herb Mustard Glaze * roasted leeks, bell pepper, mashed potatoes

Vegetable Lasagna 🍴 grilled vegetables, Parmesan cheese

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 🍴

Rhubarb Crisp French vanilla ice cream

Red Velvet Cake cream cheese frosting

Chocolate-Raspberry Tart milk chocolate Cremieux

Chocolate Ginger Mousse Cake NS chocolate ganache, fresh berries

Brownie Peanut Sundae vanilla ice cream, brownie, peanuts, sprinkles, caramel

Cappuccino 3.75 **Espresso** 2.75