

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



Mezze Plate hummus, olives, baba ghanoush, olive oil, feta cheese

Artichoke & Olive Bruschetta focaccia, artichoke, olive tapenade, olive oil

Spinach and Artichoke Dip parmesan cheese, artichoke, capsicum

Mixed Lettuce Salad roasted beets, chopped egg, red onion

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Mushroom and Wild Rice Chowder smoked bacon, garlic

Chilled Cranberry Soup sour cream, ginger

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 Lemon Cream shrimps, cheese

Duck Breast

Beef Stroganoff * **GF** red wine mushroom sauce, sour cream, rice pilaf, pickles

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

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Salmon en Croute * spinach, mushrooms, scallop potatoes

Honey Sriracha Salmon Bowl * **ND** jasmine rice, avocado, cucumber, edamame

Vegetable Tempura Udon **PF** **ND** asparagus, mushroom, mirin soya broth

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 **PF**

Peach Crisp French vanilla ice cream

Cookie Dough Cheesecake whipped cream, chocolate chips

Bossche Bol fresh berries whipped cream

Almond Fruit Cake **NS** almond butter cake, cherries, Frangelico whipped cream

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75 **Espresso** 2.75