

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 Hawaii on board with regionally inspired local dishes and ingredients.

Appetizers



Quinoa and Pomegranate roasted pumpkin, goat cheese

Beef Tataki, Arugula, Onion Salad* sake, yuzu, ginger, cherry tomatoes

Shrimp and Artichoke Dip Taleggio Dijon mustard, garlic, poppy seed grissini

Arugula and Pumpkin Salad pine nuts, tomato, feta cheese

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Carrot and Coconut Soup ginger, orange, chives, crème fraîche

Chilled Apple and Carrot Soup cinnamon, syrup

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



Penne Basil Pesto, Eggplant burrata, olive oil

Chou Croute smoked pork loin, sausages, Dijon, sauerkraut, boiled potatoes

Port Braised Lamb Shank * butter bean purée, gremolata

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

Buttermilk Fried Chicken mashed potatoes, collard green, gravy

Pan-Seared Snapper, Seafood Paella-Style Israeli Couscous chorizo oil

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

Vegan Sweet Corn, Tofu Fritters  vegetable caponata

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

Coconut Custard Pie whipped cream, mango sauce

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Raspberry Mousse Swiss Roll  whipped cream, chocolate shavings

Ice Cream of the Day Vanilla Ice Cream, Chocolate Chip Cookie Dough, Amaretto

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

Cappuccino 3.75 **Espresso** 2.75