

Drinks

Dutch 150 \$11 De Lijn Gin, sparkling wine, lemon juice

Garibaldi \$11 Campari, Orange juice

Santorini Spritz \$11 Cynar, Passion fruit, Lemon juice, HAL sparkling wine

Spanish Sangria \$12 Rioja, White rum, orange juice, simple syrup, soda water

Cold Brew Carajillo \$11 Licor 43, Cold brew coffee

Featured Beer \$7.75 Miller Light



Taste the flavors of Mediterranean on board with regionally inspired local dishes and ingredients.

Appetizers



Chicken and Tabbouleh Salad hummus, pomegranate dressing

Scallop and Shrimp * horseradish, cucumber, citrus cocktail sauce

Rillette Crusted Pulled Pork slaw radish salad, pineapple- barbeque glaze

Daikon and Mango Salad    butter lettuce, cucumber, cilantro

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Heritage Carrot Soup  crème fraiche

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



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 Puttanesca anchovies, capers, black olives, garlic, oregano

Roasted Beef Tenderloin, Mushrooms* truffle hollandaise custard, roasted potatoes

Shawarma Spiced Lamb Leg* tomato green beans, roasted potatoes, garlic aioli

Veal Zurichoise, Mushroom sauce spätzle, asparagus, cherry tomatoes

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Baked Cod, Beet Root Red Wine Beurre Blanc* celeriac purée, broccoli

Barbecue Salmon Bowl* mango, salsa, brown rice, asparagus

Vegan Creamy Harissa Lentils cauliflower rice

Rustic Home-Made Lasagna tomato sauce, basil

Club Orange Daily Special

Peruvian Roasted Chicken creamed corn, salsa verde queso fresco

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

Banana Crisp French vanilla ice cream

Strawberry Dulce Walnut Torte walnuts, meringue

Chocolate Banana Tart caramel, walnut, chocolate sauce, Chantilly cream

Blueberry Cheesecake graham cracker crust

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75