

# Drinks

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**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

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**Salmon Gravlax** \* honey, dill, mustard, pumpernickel

**Goat Cheese Cake, Red Onion Jam** tarragon oil, frisee

**Sesame Chicken** coleslaw, sweet chili

**Red Beet, Frisée, Orange Salad** goat cheese, hazelnut

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Cheddar & Beer Soup** bread stick

**Chilled Three Berry Minestrone** honey, white wine, lemon

**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](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://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

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**Linguine, Scallops & Shrimp** \* Aurora sauce, bell pepper, basil

**Petite Beef Tenderloin, Button Mushrooms** \* roasted potatoes, spring vegetable

**Five-Spiced Pork Belly, Plum Sauce** roasted squash, smashed parsnip, spinach

**Coq Au Vin** red wine, mushrooms, onions, bacon, parsnip purée

**Garlic-Herb Roasted Chicken** avocado-tomato corn salad

**Corvina Arrabbiata** \* celeriac mash, grilled scallions

**Southwestern Salmon Bowl**\*   black bean corn salsa, brown rice, cilantro

**Vegan Potato and Squash Gnocchi**  pesto trapanese

**Rustic Home-Made Lasagna** tomato sauce, basil

# Featured

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**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

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**Artisanal Cheese Selection** provolone, pepper jack, Swiss, brie 

**Mango Blueberry Crisp** French vanilla ice cream

**Carrot Cake** cream cheese frosting

**Chocolate Pistachio** phyllo, cream

**Chocolate Delight**  chocolate sponge, chocolate mousse

**Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti

**Cappuccino** 3.75      **Espresso** 2.75