

# 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** Stella Artois



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

# Appetizers

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**Carpaccio of Beef Tenderloin GF** olive oil, Parmesan, mustard sauce

**Smoked Salmon Rillettes\*** garlic crostini, sour cream, chives, capers

**Seafood Spring Roll \*** sweet chili sauce

**Salmon Salad \*** cucumber, tomato, avocado, bacon, green beans, mustard dressing

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

**Farro and Leek Soup** chicken, mushrooms

**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](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 Chicken Alfredo** cream, butter, black pepper, Parmesan

**Lamb Osso Buco, Parsley-Rosemary Gremolata\*** soft polenta, garden vegetables

**Roasted Prime Rib \*** Yorkshire pudding, jackson potato, haricot verts, au jus

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

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

**Crispy Sweet-and-Sour Shrimp\***  steamed jasmine rice, sweet-and-sour vegetables

**Citrus Salmon Bowl \***  saffron couscous, raisins, pine nuts, spinach, lemon butter

**Three Cheese Vegetable Enchilada**  salsa roja, black bean casserole

**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 

**Banana Crisp** French vanilla ice cream

**Baked Alaska** warm brandy, Bing cherry sauce

**Double Chocolate Cheesecake** white chocolate sauce

**Banana Pudding**  vanilla sponge, cake crumbs

**Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote

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