

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



Pickled Red Beet with Goat Cheese   pine nut vinaigrette

Prosciutto and Caponata smoked olive oil, sun dried tomato breadstick

Crab Cakes * Baltimore-spiced tomato vinaigrette

Belgian Endive and Baby Spinach    mandarin segments, avocado, strawberry

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Green Chile and Corn Chowder roasted bell pepper, cilantro

Chilled Pineapple Pina Colada   coconut, rum

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 Meatballs marinara sauce

Braised Beef Brisket Criolla * beer, yellow potato, corn

Peruvian Chicken creamed corn, salsa verde, sour cream

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

Stuffed Cabbage Rolls rice, ground pork, tomato sauce

Spiced Barramundi, Tomato-Chili Pickle * Greek yogurt, buttered green beans

Teriyaki Salmon Bowl*  cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano  asparagus risotto

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 

Pear Crisp French vanilla ice cream

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee butter cream, hazelnut

Blueberry Pie  whipped cream

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

Cappuccino 3.75 **Espresso** 2.75