

# Drinks

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**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

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**Quinoa and Pomegranate** roasted butternut, 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 Butternut Salad** pine nuts, tomato, feta cheese

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

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

**Chilled Roasted Peach Soup** white wine, almonds

**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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**Penne Basil Pesto, Eggplant** burrata, olive oil

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

**Roasted Pork Back Ribs** espresso-barbecue sauce, spinach, potato croquettes

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

**Buttermilk Fried Chicken** mashed potatoes, sauteed greens, gravy

**Pan-Seared Fresh Portuguese Amberjack, Seafood Paella-Style Israeli Couscous\***  
chorizo oil

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

**Vegan Sweet Corn, Tofu Fritters**  vegetable caponata

**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 

**Pineapple Crisp** French vanilla ice cream

**Coconut Custard Pie** whipped cream, mango sauce

**Chocolate Caramel Tart** crushed honeycomb, cookie tuile

**Strawberry Mousse Swiss Roll**  whipped cream, chocolate shavings

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

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