

# 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** Corona



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

# Appetizers

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**Baba Ganoush** flat bread toast points, olives, endive

**Crab Louie Salad\*** jumbo lump crab, boiled egg, tomato, asparagus

**Shrimp and Spinach Dip\*** cheese, garlic, poppy seed grissini

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

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

**Chicken Pho, Lime, Rice Stick Noodles** coconut milk broth, galangal, chili

**Chilled Apple and Carrot Soup**  cinnamon, syrup

**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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**Paccheri, Pumpkin Cream** pancetta, garlic, pecorino

**Frikadeller Lingonberry** cabbage, chive-mashed potato

**Sticky Pork Belly, Pineapple Soy Sauce** vanilla coconut rice, papaya salad

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

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

**Grilled Fresh Tuna** \* onion rings, tomato vinaigrette, soy glazed corn

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

**Vegan Menemen**  pita bread, Turkish spice

**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 

**Strawberry Crisp** French vanilla ice cream

**Sticky Date Pudding** cocoa crumble, toffee sauce, berries

**Chocolaté Puff Pastry Craquelin** choux paste, hazelnut

**Tropical Fruits Cheesecake**  fruit salsa

**Cookies & Cream Sundae** vanilla ice cream, chocolate cake crumbs, Oreo cookies

**Cappuccino** 3.75

**Espresso** 2.75