

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



Mango and Papaya   cilantro-balsamic maple reduction

Salmon & Tuna Poke* crème fraîche, chili

Hazelnut Crusted Brie huckleberry compote, frizzled onions

Jicama and Mango Salad   butter lettuce, cucumber, cilantro

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Borlotti Bean & Pasta Soup Parmesan, olive oil

Chilled Berry Soup  mint, 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



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



Cannelloni Al Forno tomato, basil, ricotta

Mustard Roasted Leg of Lamb dried fruit, savoyarde potato, spinach

Beef Short Ribs with Thai Green Curry* coconut rice, peanuts, basil, lime

Pork Loin, Sage, Sausage Forest mushrooms, sherry vinegar

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Cornflake Crusted Rainbow Trout* new potatoes, sauce remoulade

Barbecue Salmon Bowl ***GF ND** mango, avocado, brown rice, asparagus

Savory Grilled Tofu  chick peas, caramelized onions, mushrooms

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 

Banana Crisp French vanilla ice cream

Paris Brest choux paste, almond, diplomat cream, Amarena cherry

Chocolate & Whiskey Torte raspberry

Vanilla Egg Custard **NS** whipped cream

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

Cappuccino 3.75

Espresso 2.75