

# 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** Red Stripe



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

# Appetizers

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**Prosciutto Ham** Manchego cheese, port cherries

**Fruit Palette** honeydew melon, pineapple, orange, cottage cheese, cinnamon

**Seafood Croquette\*** ravigotte dip

**Arugula and Beets Salad**   pine nuts, tomato, feta cheese

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

**Crab Bisque\*** coconut foam

**Chilled Guava and Passion Fruit**   almond macaroon, mango sorbet

**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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**Spaghetti Meatballs** marinara sauce

**Petite Beef Tenderloin with Goat Cheese Panisse\*** **GF** spinach, roasted potatoes

**Sautéed Pork Chop** plum chutney, sauteed green quinoa

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

**Chicken Cordon Bleu** home fried potatoes, green peas

**Fresh Sea Bream, Bacon, Dill\*** **GF** mushroom, wild rice, green beans

**Broiled Salmon, Herb Mustard Glaze\*** roasted leeks, bell pepper, mashed potatoes

**Channa Masala** **V** chickpeas, turmeric, garam masala, basmati rice

**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 **V**

**Apple Crisp** French vanilla ice cream

**Princess Cake** vanilla cream, marzipan

**Espresso Chocolate Cheesecake** Oreo crust, whipped cream, caramel

**Vanilla Napoleon** **NS** diplomat vanilla cream

**Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti

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