

# 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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**Crab Seafood Cocktail GF** snow crab, shrimps, scallops, boiled eggs

**Baby Beets V GF** hazelnut pesto, burrata, aged balsamic vinegar, olive oil

**Chicken Spinach Samosa** radish, cucumber, raita, tamarind

**Mushroom and Spring Mix Salad V ND** carrot, scallion, daikon radish, water chestnuts

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

**Cream of Green Asparagus Soup** pesto croutons

**Chilled Blackberry Soup V GF** honey, cream

**French Onion Soup** Gruyère cheese crouton

**V** Vegetarian   **GF** Gluten Free   **ND** Non-Dairy   **NS** 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.



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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**Rigatoni with Chicken Meatballs** basil, Parmesan

**Lamb Shank Provençale, Cauliflower Purée** zucchini, baby carrots, gremolata

**Chicken Scaloppini** cognac-mushroom sauce, parsley mashed potatoes, vegetables

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

**Hodge Podge Sauerkraut, Dutch Meatball** gravy, peas, carrots

**Mahi Mahi Puttanesca** grilled polenta, olives, arugula salad

**Maple Syrup Glazed Salmon** green apple, savoy cabbage, boiled potatoes

**Spiced Green Beans Crusted Portabella Mushrooms** 🌿 lentil podi, beetroot ketchup

**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

**Passion Fruit Cheesecake** strawberry sauce, chocolate cookie crumbs

**Chocolate Caramel Trifle** graham crackers, cajeta cream

**Hazelnut Mousse Cake** 🍫 chocolate shavings, chocolate sauce

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

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