

Drinks

Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Cosmopolitan \$12 Absolut Citron, Cointreau, cranberry, lime

Costa Pacifica \$ 13 Eucalyptus infused 1800 tequila, crème de banana, lemon, honey

Sao Paulo \$13 Cachaca rum, coconut, lime, passionfruit, vanilla, cinnamon

Featured Beer \$7.75 Amstel Light



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

Appetizers



Chorizo Cheese Dip Fundido avocado, sour cream, tortilla chips

Fava Bean Hummus carrots, cucumber, red radish

Shrimp Summer Roll lemongrass, cilantro, spicy peanut sauce

Jumbo Shrimp Cocktail  horseradish cocktail sauce

Arugula, Artichoke, Farro Salad taggiasca olive, salami

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Double Baked Potato Soup cheddar cheese, chive, bacon bits

Chilled Coconut Nutmeg   vanilla, yogurt

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



Corvina Caponata risotto verde, red pepper oil

Spaghetti Puttanesca anchovies, capers, black olives, garlic, oregano

Chicken Marsala mushrooms, dried cherries, fettuccine

Calf's Liver, Apples, Pancetta caramelized onion, spinach, potato pancake

New York Strip Loin, Steak Fries* garlic herb butter

Roasted Pork Back Ribs espresso-barbecue sauce, spinach fennel, potato rosti

Grilled Salmon, Three Salsas * cilantro basmati rice, roasted corn

Baked Macaroni Three Cheese Pasta broccoli, green peas, pankko

Rustic Home-Made Lasagna chunky tomato sauce, basil

Desserts

Artisanal Cheese Selection havarti, pepper jack, edam, brie

Rhubarb Crisp vanilla ice cream

Crème Brulee burnt sugar

Pisang Goreng, Caramel Sauce fried banana, coconut ice cream

Chocolate Mousse Torte fresh berries, vanilla ice cream

Pear Strudel whipped cream, vanilla sauce

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

Cappuccino 3.75 **Espresso** 2.75