

# Drinks

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**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** Stella Artois



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

# Appetizers

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**Chicken Empanada** onion, garlic, corn salsa

**Watermelon, Coconut Cream** mint, orange, mango

**Seared Tuna, Lime, Chili** GF ND scallion, sriracha mayo, mango, passion fruit

**Jumbo Shrimp Cocktail** GF horseradish cocktail sauce

**Jicama and Mango Salad** V GF ND butter lettuce, cucumber

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

**Udon Pork Noodle Soup** mushrooms, ginger, sesame seeds, green onions

**Chilled Guava Passion Fruit Soup** V GF honey, white wine, almond macaroon

**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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**Barbecue Salmon Bowl** \* mango, avocado, brown rice, asparagus

**Linguine, Scallops & Shrimp** \* Aurora sauce, bell pepper, basil

**Prime Rib of Beef au Jus** green bean almandine, glazed carrots, baked potato

**Grilled Lamb Chops, Oregano, Apple Chutney** squash, cherry tomatoes

**Wiener Schnitzel** veal, home fried potatoes, cranberry compote, spinach

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

**Parmesan-Panko Baked Hoki** \* caper-gherkin aioli, crushed potatoes, zucchini

**Whole-Wheat Mushroom Crepes** brown rice pilaf, crème fraîche

**Rustic Home-Made Lasagna** chunky tomato sauce, basil

# Desserts

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**Artisanal Cheese Selection** edam, pepper jack, Swiss, brie

**Banana Crisp** vanilla ice cream

**Crème Brulee** burnt sugar

**Mixed Berries Trifle** vanilla sponge, crème pâtissière, whipped cream

**Chocolate Black Out Cake** marshmallow, devil's food sponge cake

**Cherry Pie** vanilla sauce

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

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