

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

Ship Shape Manhattan \$13 Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Trader Vic's Mai Tai \$13 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75



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

Appetizers



Guiso Soup carrots, pumpkin, beef, white beans

Spicy Tuna Roll * sriracha, avocado, mayonnaise

Watermelon Caprese olive oil, basil

Jumbo Shrimp Cocktail **GF** horseradish cocktail sauce

Beef Arancini Bolognese marinara, basil

Salmon Salad cucumber, tomato, avocado, bacon, green beans, mustard dressing

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chilled Strawberry Bisque **GF** honey, green peppercorn

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.

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



Fresh Fish * olives, capers, tomatoes, pilaf rice, zucchini

Spaghetti Bolognese tomato, basil

Beef Flamande, Kale Hodge Podge sherry roasted root vegetables, red cabbage

Lamb Moussaka potatoes, eggplant, tomato

New York Strip Loin, Steak Fries* garlic herb butter

Breaded Chicken Breast, Sauteed Mushrooms bearnaise sauce, smashed garlic

Citrus Salmon Bowl  saffron couscous, raisins, pine nuts, spinach, lemon butter

Vegan Gochujang Veggies  crispy tofu, toasted cashews, garlic fried rice

Rustic Home-Made Lasagna chunky tomato sauce, basil

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Strawberry Crisp vanilla ice cream

Crème Brulee burnt sugar

Mixed Berry Angel Food Cake sweet dough

Chocolate Cinnamon Cake horchata cream, ganache

Mango Tart  whipped cream

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75



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