

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



South American Spicy Fish Cake poblano, crème fraiche

Chilled Lychees and Kiwi Wedges    mint, mango, raspberry sauce

Prosciutto, Genoa Salami, Melon and Figs crostini, olives, sun-dried tomato

Jumbo Shrimp Cocktail  horseradish cocktail sauce

Belgian Endive and Baby Spinach    mandarin segments, avocado, strawberry

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chicken Noodle Soup vegetables, celery, carrots, corn kernels

Minted Melon, Raspberry Soup   crème fraîche

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



Peruvian Chicken **GF** creamed corn, salsa verde, sour cream

Parpadelle with Chicken Ragout tomato, garlic, herbs

Pork Tenderloin, Forest Mushroom Ragout sauteed spinach, spaetzle

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

Lamb Loin En Croute, Merlot Reduction mushroom, Parisian potato, bacon

Fresh Brazilian Namorado, Tarragon Gribiche* new potatoes, green beans, asparagus

Teriyaki Salmon Bowl* **ND** cauliflower rice, avocado, spinach, sesame seeds

Wild Mushroom Quesadilla **V** wild rice, guacamole, sour cream, fresh salsa

Rustic Home-Made Lasagna chunky tomato sauce, basil

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie **V**

Pear Crisp vanilla ice cream

Crème Brulee burnt sugar

Black Forest Cake chocolate cake, Kirschwasser-flavored cream, Bing cherries

Tres Leches Crème Caramel whipped cream, berries, meringue

Chocolate Berry Tart **NS** vanilla sauce

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Cappuccino 3.75 **Espresso** 2.75