

January 27, 2026

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 Stella Artois



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

Appetizers



Mango and Papaya balsamic maple reduction

Salmon & Tuna Poke crème fraîche, chili

Jumbo Shrimp Cocktail  horseradish cocktail sauce

Hazelnut Crusted Brie lingonberry compote, frizzled onions

 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

www.msc.org



ASC-C-43573

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.

White Radish and Orange Salad    butter lettuce, cucumber

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Navy Bean Soup ham hocks, smoked pancetta, tomato, basil

Chilled Berry Soup   mint, lemon

French Onion Soup Gruyère cheese crouton

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Mains



Braised Mustard Leg of Lamb dried fruit, savoyarde potato, spinach

Cannelloni Al Forno ground pork & veal, tomato, basil, ricotta

Beef Short Ribs with Thai Green Curry coconut rice, peanuts, basil, lime

Stuffed Pork Loin forest mushrooms, sherry vinegar, roasted potatoes

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Cornflake Crusted Rainbow Trout* new potatoes, sauce remoulade

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

Baked-Stuffed Eggplant  Parmesan risotto, zucchini, peppers, tomato, mozzarella

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 

Desserts

Artisanal Cheese Selection provolone, edam, Swiss, brie 

Banana Crisp vanilla ice cream

Crème Brulee burnt sugar

Paris Brest choux paste, almond, diplomat cream, Amarena cherry

Chocolate & Whiskey Torte raspberry

Vanilla Egg Custard  whipped cream

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

Cappuccino 3.75 **Espresso** 2.75