

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 Paolo \$13 Cachaca rum, coconut, lime, passionfruit, vanilla, cinnamon

Featured Beer \$7.75 Bud Light



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

Appetizers



Chicken Sancocho potato, pork, corn, cilantro

Chicken and Tabbouleh Salad hummus, pomegranate dressing

Fresh Mozzarella, Zucchini pine nuts, balsamic reduction, olive oil

Jumbo Shrimp Cocktail horseradish cocktail sauce

Baked Phyllo Parcels with Tzatziki spinach, mushroom, sun-dried tomato

Mixed Lettuce, Crumbled Gorgonzola Cheese garlic croutons, chives, tomato

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chilled Pineapple Pina Colada coconut, rum

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



Fajitas de Pollo spiced chicken, tortilla, guacamole, tomato rice

Atlantic Salmon Fettuccini lemon cream, buttered breadcrumbs, Parmesan

Veal Medallions, Bourbon Green Peppercorn Sauce butternut squash risotto

Red Wine Braised Brisket paprika-infused onions, buttermilk mashed potato

Roasted Chicken, Sausage Cornbread Stuffing apple cider, bacon, mushrooms

Haddock à la Orly beer battered, shoestring potato fries, rémoulade sauce

Salmon, Amber Beer Béarnaise* maple-glazed carrots, crispy mashed potato cakes

Ricotta Spinach Tart 🌿 roasted ratatouille, farro, dried cherries

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 🌿

Desserts

Artisanal Cheese Selection provolone, edam, Swiss, gouda 🌿

Cherry Crisp vanilla ice cream

Crème Brulee burnt sugar

Strawberry Cream Pie pastry cream

Chocolate Panna Cotta sweet dough, strawberry

Pear Strudel 🍷 whipped cream, vanilla sauce

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

Cappuccino 3.75

Espresso 2.75