

# Drinks

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**Dutch 150 \$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 Corona Can**



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

# Appetizers

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**Chicken and Chorizo Soup** Spanish rice, saffron, carrots, bell peppers

**Seafood Deviled Eggs\*** smoked salmon, crab, honey-mustard dressing

**Chicken and Tabbouleh Salad** hummus, pomegranate dressing

**Jumbo Shrimp Cocktail** horseradish cocktail sauce

**Arancini Pomodoro** mozzarella, ratatouille, basil

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

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

**Chilled Berry Soup** mint, lemon

**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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**Azteca Grilled Shrimp** chipotle pepper, scallion polenta, bell peppers

**Spaghetti Aglio e Olio** shrimp, parsley, Roma tomato

**Spiced Pork Belly** pineapple salsa, roasted squash, red skin mashed potatoes

**Parmesan-Crusted Chicken Breast** basil mashed potatoes, honey-Dijon mustard

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

**Braised Oxtail** chorizo, beans, turmeric, cauliflower

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

**Chile Rellenos** 🍷 poblano, Monterey Jack, green chili sauce, Mexican rice

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

# Featured

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**5 oz Filet Mignon & Lobster\*** \$18 grilled asparagus, baked potato, garlic butter

**12 oz Pinnacle Grill Strip Loin Steak\*** \$20 baked potato, creamed spinach

By Global Fresh Fish Ambassador **Chef Morimoto**

**Crispy Fried Market Whole Fresh Fish\*** \$25 sweet tamarind chili sauce

**Yuzu Butter Grilled Lobster Tails** \$25 seasonal Asian greens

# Desserts

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

**Strawberry Crisp** French vanilla ice cream

**Crème Brulee** burnt sugar

**Cinnamon Rice Pudding** raisins, evaporated milk

**Double Chocolate Tart** crème anglaise

**Strawberry Cream** 🍷 lemon, vanilla sponge, whipped cream

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

**Cappuccino** 3.75

**Espresso** 2.75