

# 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 Guinness Extra Stout Can**



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

# Appetizers

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**Chicken Criolla Soup** corn, potato, tomato, avocado, cilantro

**Thai Beef and Papaya\* GF ND** scallions, cilantro, lime

**Crostini Sampler** French bread, garlic, tomato, basil, mushrooms, goat cheese

**Jumbo Shrimp Cocktail GF** horseradish cocktail sauce

**Shrimp Tacos, Avocado and Lime ND** cilantro salsa, mango, black beans

**Gourmet Greens V GF ND** toasted pecans, cherry tomatoes, orange segments

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

**Chilled Carrot, Orange Cumin Soup V GF** honey, lemongrass

**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](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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**Cornmeal Crusted Rockfish** \* okra, tomato, coconut shrimp bisque

**Paccheri, Butternut Squash Cream** pancetta, garlic, pecorino

**Filet of Beef Wellington\*** smashed celeriac, roasted carrots, sweet green peas

**Kalua Pork** pineapple-cabbage slaw, macaroni salad

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

**Chicken Paillard** coconut, coriander, new potatoes, wholegrain mustard jus

**Mediterranean Salmon Bowl**  quinoa, olives, chickpeas, feta, lemon garlic sauce

**Truffled Mushroom Risotto**  vegetable broth, mascarpone, basil oil

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

# Desserts

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

**Mango Blueberry Crisp** vanilla ice cream

**Crème Brulee** burnt sugar

**Manchester Tart** banana custard, raspberry, coconut

**Chocolate Coconut Trifle** fresh berries, chocolate ganache, toasted coconut

**Tropical Fruits Cheesecake**  fruit salsa

**Cookies & Cream Sundae** vanilla ice cream, chocolate cake crumbs, Oreo cookies

**Cappuccino** 3.75      **Espresso** 2.75



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