

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 Corona



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

Appetizers



Vietnamese Pork and Seafood Spring Roll rice noodles

Garden Symphony, Montrachet zucchini, asparagus

Citrus Seafood Cocktail bay shrimp, bay scallops, squid, citrus mayonnaise

Jumbo Shrimp Cocktail  horseradish cocktail sauce

Romaine Lettuce Salad roasted beets, chopped egg, red onion

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Farro and Leek Soup chicken, mushrooms

Chilled Banana Soup  white wine

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



Huli Huli Chicken sweet soy glaze, macaroni salad

Ziti Prosciutto lemon olive oil, parsley parmesan

Roasted Tri Tip Beef Chimichurri* garlic, cilantro, sun-dried tomato risotto

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

New York Strip Loin, Steak Fries* garlic herb butter

Seared Branzino, Dilled Leeks* wine fondue, crab croustilles, asparagus fritter

Roasted Salmon, Artichokes* artichoke stew, roasted potatoes, broccoli

Vegan Roasted Carrots, Shallots Chermoula 🌱 potatoes, pine nuts

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 🌱

Desserts

Artisanal Cheese Selection edam, gouda, Swiss, brie 🌱

Peach Crisp French vanilla ice cream

Crème Brulee burnt sugar

Mango Coconut Slice graham crackers, whipped cream

Chocolate Basque Cheesecake raspberry compote

Banana Cream Pie 🍫 chocolate shavings

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

Cappuccino 3.75

Espresso 2.75