

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

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



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

Appetizers



Fusion Crab Cakes, Mango Slaw cilantro, cayenne, jalapeno

Seared Black Pepper Duck Breast apple-celeriac salad, lingonberry cream

Grilled Vegetables, Herbed Goat Cheese zucchini, mushrooms, eggplant

Jumbo Shrimp Cocktail horseradish cocktail sauce

Arugula and Pumpkin Salad pine nuts, tomato, feta cheese

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Turkey Lime Soup peppers, cilantro, avocado, tortilla

Carrot Vichyssoise ginger, scallion

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

 **Chilean Fresh Salmon, Herb Mustard Glaze*** roasted leeks, bell pepper, mashed potatoes

Sweet and Sour Chicken egg fried rice

Penne Pasta zucchini mascarpone cream, prosciutto, squash, Parmesan

Lamb Chops, Smoked Eggplant* quinoa tabbouleh, tomato criolla

Flat Iron Steak * red onion marmalade, broccoli

Sauerbraten cinnamon apple cabbage, roasted beet & carrots, spätzle

Grilled Cobia, Hazelnut Brown Butter* tarragon fennel confit

Vegan Spaghetti Squash Noodles Bowl 🌱 lime peanut sauce, cashew nuts, sesame

Rustic Home-Made Lasagna chunky tomato sauce, basil

Desserts

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

Rhubarb Crisp French vanilla ice cream

Crème Brulee burnt sugar

Pineapple Caramel Parfait graham, whipped cream

Chocolate Coconut Napoleon strawberry, chocolate ganache

Chocolate Éclair 🍫 chocolate custard

Hot Fudge Sundae vanilla ice cream, warm chocolate ganache, nut, marshmallow

Cappuccino 3.75 **Espresso** 2.75