

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 Dos Equis



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

Appetizers



Chilean Smoked Salmon Rillettes* garlic crostini, sour cream, chives, capers

Crab and Shrimp Crostini chili crème fraiche

Carpaccio of Beef Tenderloin GF olive oil, Parmesan, mustard sauce

Gourmet Greens    toasted pecans, cherry tomatoes, orange segments

Cream of Asparagus Soup focaccia croutons, parmesan reduction

Chilled Cranberry Soup   sour cream, ginger

Daily Choice:

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail GF horseradish cocktail sauce

 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 Style Braised Lamb Shank Adobo cilantro, piquillo pepper

Linguine Chicken Alfredo cream, butter, black pepper, Parmesan

Roasted Prime Rib* Yorkshire pudding, jackson potato, green beans, au jus

New York Strip Loin, Steak Fries* garlic herb butter

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Breaded Yellow Fin Sole Fillet* caper remoulade, green beans, boiled new potatoes

Chilean Grilled Salmon* quinoa, olives, chickpeas, feta, lemon garlic sauce

Three Cheese Vegetable Enchilada salsa roja, black bean casserole

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable of the Day

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie

Mango Blueberry Crisp French vanilla ice cream

Crème Brulee burnt sugar

Baked Alaska warm brandy, Bing cherry sauce

Double Chocolate Cheesecake white chocolate sauce

Banana Pudding vanilla sponge, cake crumbs

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75

Espresso 2.75