

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



South American Tostadas chili con carne, lettuce, cheese

Chili Shrimp Cocktail orange habanero aioli, citrus segments

Sweet Tomato, Buffalo Mozzarella balsamic, olive oil, basil, focaccia

Red Beet, Greens, Orange Salad   feta cheese, hazelnut

Green Chile and Corn Chowder roasted bell pepper, cilantro

Chilled Apple Vichyssoise   ginger, cinnamon

Daily Choice:

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail 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

 **Eastern Island Volcanic Seared Ahi Tuna*** coconut rice, pickled onions, green beans, tomato stew

Salmon Bucatini * lemon cream, buttered breadcrumbs, Parmesan

Enchilada Barbacoa avocado-corn salsa, lime cilantro rice

Grilled Pork Chop, Cream Corn roasted tomato salsa, Mexican rice

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Beef Pot Roast roasted vegetables, potato smash

Southwestern Salmon Bowl *   corn and tomato salsa, avocado brown rice

Vegan Curried Vegetable Cutlet   garbanzo beans, tomato sauce, bok choy

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Rhubarb Crisp vanilla ice cream

Strawberry Dulce Walnut Torte walnuts, meringue

Chocolate Fudge Brownie Cheesecake pecans, marshmallow

Lemon Paris Brest  almonds, whipped cream

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75 **Espresso** 2.75

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