

MARDI GRAS

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 Truly Hard Seltzer (Pineapple or Berry)



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

Appetizers

MARDI GRAS Special: Gumbo Soup okra, scallions, Andouille sausage

South Pacific Salmon and Tuna Poke* crème fraiche, chili, plantain

Salmon Salad* cucumber, tomato, avocado, bacon, green beans, mustard dressing

Chilled Berry Soup   mint, lemon

Arancini Pomodoro mozzarella, ratatouille, basil

Chicken and Tabbouleh Salad hummus, pomegranate dressing

Daily Choice:

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

French Onion Soup Gruyère cheese crouton

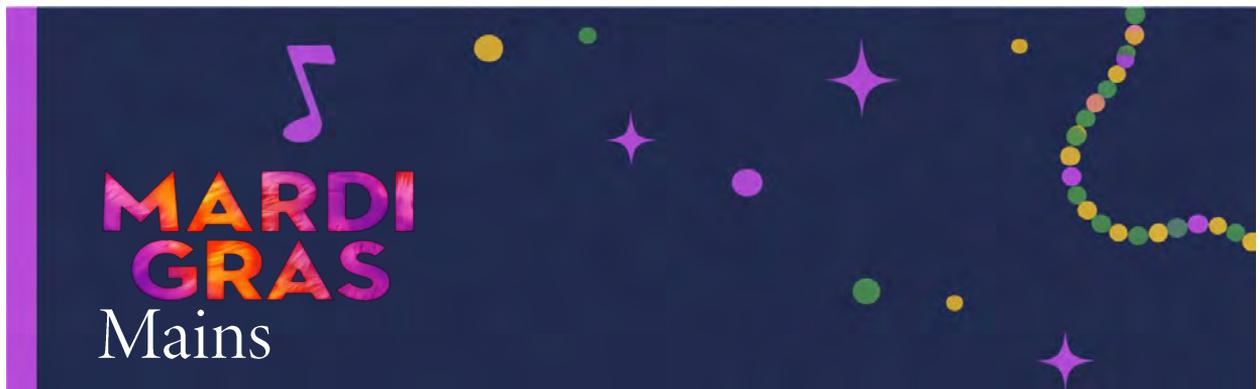
Jumbo Shrimp Cocktail  horseradish cocktail sauce

 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.



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.



MARDI GRAS

Mains



South Pacific Spiced Pork Belly pineapple salsa, roasted squash, sweet potatoes

MARDI GRAS Special: **Fried Catfish, Fennel Orange Slaw*** plantain chips, creole remoulade

Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Fajitas del Pollo spiced chicken, tortilla, guacamole, tomato-cilantro rice

New York Strip Loin, Steak Fries* garlic herb butter

Samoa Style Braised Oxtail chorizo, beans, turmeric, cauliflower

Citrus Salmon Bowl* 🌱 saffron couscous, raisins, pine nuts, spinach, lemon butter

MARDI GRAS Special: **Vegetable Jambalaya** 🌱 grilled zucchini, eggplant, mushrooms, okra, carrots

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 🌱

Desserts

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

Strawberry Crisp vanilla ice cream

Red Velvet Cake cream cheese frosting

Nutella Cream Pie hazelnut, marshmallow crème

Blueberry Cheesecake 🌱 graham cracker crust

Cookie Dough Sundae vanilla ice cream, chocolate cake crumbs, Oreo

Cappuccino 3.75 **Espresso** 2.75

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