

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

Blue Hawaii \$12 Ketel one vodka, coconut cream, blue curacao, pineapple juice, lemon juice

Spice Island Grog \$17 Plantation Rum, El dorado Demerara rum, chai spice, lime juice

Featured Beer \$7.75 Truly Hard Seltzer (Pineapple or Berry)



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

Appetizers



Pitcairn Fresh Fish Boulet Karang* avocado, coconut cream

Pickled Red Beet with Feta Cheese   pine nut vinaigrette

Mozzarella Salad with Ripe Tomatoes  cucumbers, taggiasca olives

Iceberg Salad    mandarin segments, avocado, strawberry

Chilled Pitcairn Pineapple Pina Colada   coconut, rum

Salmon and Potato Chowder smoked bacon

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



Pitcairn Coastline Fresh Coral Trout* red skin potatoes, peas, broccoli, orange mousseline

English Roast Beef* cauliflower gratin, Yorkshire pudding

Ziti with Miniature Chicken Meatballs basil, Parmesan

South Pacific-Peruvian Chicken creamed corn, salsa verde, sour cream

New York Strip Loin, Steak Fries* garlic herb butter

Kua Kling Mao Pork Dry Red Curry jasmine rice, atjar, peanut

Teriyaki Salmon Bowl*  cauliflower rice, avocado, spinach, sesame seeds

Vegan Spicy Beyond Meat Chili Chicken Tacos  guacamole, red cabbage

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Pear Crisp vanilla ice cream

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee butter cream, hazelnut

Strawberry Milk Fusion Jar Cake  creme chantilly, almond tuile

Smores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate

Cappuccino 3.75

Espresso 2.75