

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 Polynesia on board with regionally inspired local dishes and ingredients.

Appetizers



Polynesian Curried Breadfruit Soup garlic, turmeric, coconut milk

Beef Tataki, Lettuce, Onion Salad* sake, yuzu, ginger, tomatoes

Quinoa and Pomegranate roasted pumpkin, goat cheese

Shrimp & Artichoke Dip dijon mustard, garlic, poppy seed grissini

Lettuce and Pumpkin Salad pine nuts, tomato, feta cheese

Chilled Apple and Carrot Soup cinnamon, syrup

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

 **Central South Pacific Snapper Fillet*** scented basmati rice, zucchini, grilled tomato

Pumpkin Risotto grated parmesan

Beef Bourguignon parsley potato, pearl onions, mushrooms, lardons

Chou Croute smoked pork loin, smoked sausages, dijon mustard, sauerkraut

New York Strip Loin, Steak Fries* garlic herb butter

Buttermilk Fried Chicken mashed potatoes, broccoli, gravy

Broiled Salmon, Herb Mustard Glaze * bell pepper, mashed potatoes

Vegan Sweet Corn, Cheese Fritters    vegetable caponata

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable of the Day 

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Apple Crisp vanilla ice cream

Carrot Cake cream cheese frosting

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Double Chocolate Panna Cotta  chocolate shavings

Cookie Dough Sundae vanilla ice cream, cookie crumbs, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75