

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



Tahitian Beef Rumaki Skewer* soy, bacon teriyaki

Pickled Herring, Apples, Red Onion red beet, sour cream, pumpernickel

Haloumi Tapenade roasted tomatoes, flat bread

White Radish and Mango Salad lettuce, cucumber, cilantro

Chilled Guava and Passion Fruit almond macaroon, mango sorbet

Italian Wedding Soup meatballs, rizione pasta, parmesan

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

 **Tahitian Fresh Swordfish*** mango avocado relish, cilantro jasmine rice, green beans

Spiced Pork Tenderloin Sofrito bean puree, caramelized oranges, pumpkin

Linguine Chicken Alfredo cream, butter, black pepper, Parmesan

Spice Crusted Prime Rib* mashed potatoes, cauliflower, broccoli, carrots

Steak and Egg* potato wedges, peas and carrots, grilled tomato

Grilled Miso Glazed Salmon* miso ginger glaze, scallions, red bell pepper

Beyond Meat Curry Coconut Meatballs 🌱 Thai red curry, eggplant, jasmine rice

Daily Choice:

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 🌱

Desserts

Artisanal Cheese Selection gouda, edam, Swiss, brie 🌱

Strawberry Crisp vanilla ice cream

Mixed Berry Angel Food Cake sweet dough

Chocolate Salted Caramel Torte devil sponge, meringue

Pear Strudel 🌱 whipped cream, vanilla sauce

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

Cappuccino 3.75 **Espresso** 2.75