

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 Coors Light



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

Appetizers



Tahitian-Style Fish and Coconut Chowder bay shrimp, sword fish, potatoes

Roasted Tahini Beet Dip pinenuts, cauliflower, cilantro, focaccia

Smoked Chicken with Golden Raisins curried celery remoulade

Vegetable Samosa tomato-cucumber raita, tamarind

Shiitake and Spring Mix Salad carrot, scallion, daikon radish

Chilled Pineapple Coconut Soup rum, pina colada

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



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 Cobia Fillet * coconut vanilla sauce, coconut infused black rice

Bucatini Caponata eggplant, olives, bell pepper, capers, basil, pine nuts

Roast Duck with Mango and Soy smashed redskin potato, green onion, broccoli

Spiced Lamb Leg* mango mint salsa, coconut rice, braised Butternut squash

Grilled New York Strip Loin, Steak Fries * potato shrimp rosti, broccoli

Spiced Roasted Chicken carrots, green beans, herb stuffing

Maple Syrup Glazed Salmon*  green apple, cabbage, boiled potatoes

Vegan Crusted Portabella Mushroom  butter bean mash

Daily Choice:

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Apple Cranberry Crisp vanilla ice cream

Espresso Martini Cheesecake coffee jelly, brownie

Dark Silk Torte meringue, fresh berries, whipped cream

Blueberry Pie  whipped cream

Brownie Peanut Sundae vanilla ice cream, peanuts, sprinkles, caramel

Cappuccino 3.75 **Espresso** 2.75