

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



South Pacific Style Citrus Shrimp, Corn Salad honey, chili, cilantro

Vegan Eggplant Hummus Dip whole-wheat pita chips

Chicken Creole Salad celery, cayenne, dill pickles

Mixed Lettuce Salad roasted beets, chopped egg, red onion

Pumpkin Soup cream, croutons, pumpkin seeds

Chilled Peach, Ginger Soup white wine, nutmeg, mint

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

 **Polynesian Inspired Spiced Porchetta** roasted squash, plum sauce, mashed potato

Ziti with Chicken Ragout tomato, garlic, herbs

Parmesan-Coated Veal Loin artichoke mushroom ragoût, mascarpone polenta

South Pacific Queenfish* saffron risotto, mussels, clams, peppers

Honey Sriracha Salmon Bowl*  jasmine rice, avocado, cucumber, edamame

Beyond Beef Stuffed Squash  paprika, oregano, tomato

Daily Choice:

New York Strip Loin, Steak Fries* garlic herb butter

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 provolone, pepper jack, Swiss, brie 

Peach Crisp vanilla ice cream

Banoffee Pie graham crust, caramel, chocolate sauce

Caramel Macchiato Layed Bliss cappuccino & salted caramel mousse

Chocolate Hazelnut Tart  mixed berries compote

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75