

# Drinks

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**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

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**South Pacific Coconut Crusted Shrimp** mango pepper salsa

**Avocado, Orange, Lime** honey, cilantro

**Grilled Pineapple with Honey-Ricotta**   hazelnut crumble, dates

**Mesclun Greens & Caramelized Pear Salad**   frisée, grilled red pepper, blue cheese

**Italian Minestrone Soup** cannellini beans, tomato, parmesan

**Chilled Coconut Nutmeg**   vanilla, yogurt

*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](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://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

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**Huli Huli Chicken** sweet soy glaze, macaroni salad

**South Pacific King Clip, Chickpea Eggplant Compote\*** tomato salsa

**Paccheri, Butternut Squash Cream** Paccheri, Butternut Squash Cream

**Petite Beef Tender with Creamed Leeks and Bacon\*** thyme roasted potatoes

**Veal and Sage Meatballs** soft polenta, tomato, provolone

**Pan-Seared Salmon, Vegetable Confit\*** artichoke, tomato, celeriac, potato

**Swiss Potato Cakes** wild mushrooms, sour cream, chives

*Daily Choice:*

**Garlic-Herb Roasted Chicken** avocado-tomato corn salad

**Rustic Home-Made Lasagna** chunky tomato sauce, basil

**Vegetable Bowl of the Day**

# Desserts

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**Artisanal Cheese Selection** provolone, pepper jack, Swiss, brie

**Pear Crisp** vanilla ice cream

**Almond Croissant Cheesecake** marzipan, icing sugar, caramel

**Turtle Pie** Oreo crust, caramel pecan, chocolate mousse

**Lemon Blueberry Torte** crème patissiere

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

**Cappuccino** 3.75      **Espresso** 2.75

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