

# 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

**Costa Pacifica \$ 13** Eucalyptus infused 1800 tequila, crème de banana, lemon, honey

**Sao Paolo \$13** Cachaca rum, coconut, lime, passionfruit, vanilla, cinnamon

**Featured Beer \$7.75** Lagunitas IPA



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

# Appetizers

---



**Corn Fritters Topped with Smoked Salmon** crème fraîche

**Bay Shrimp Cobb with Celery Slaw** blue cheese, bacon, green onion

**Goat Cheese, Fig, Apple, and Almond** honey, citrus

**Jumbo Shrimp Cocktail** horseradish cocktail sauce

**Gourmet Greens** toasted pecans, tomatoes, orange segments

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Citrus Tomato Soup** Greek yogurt, pesto croutons

**Chilled Watermelon Gazpacho** cucumber, cranberry, lime

**French Onion Soup** Gruyère cheese crouton

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

---



**Hake Romesco** \* potato olive galette, broccoli

**Penne Primavera** vegetables, olive oil, Parmesan cheese

**Prime Rib of Beef au Jus\*** corn medley, baked potato

**Orange Ginger Pork** steamed jasmine rice, snow peas, scallion

**Calf's Liver, Balsamic Onions** smashed red skin potato, Brussels sprouts

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

**Mediterranean Salmon Bowl** \* **GF** quinoa, olives, chickpeas, feta, lemon garlic

**Coconut Lime Brown Rice** **V** red beans, mango, ginger, cayenne, pickled onion

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

**Vegetable Bowl of the Day** **V**

# Desserts

---

**Artisanal Cheese Selection** provolone, gouda, Swiss, blue cheese **V**

**Blueberry Crisp** vanilla ice cream

**Crème Brulé** burnt sugar

**Margarita Cake** lime frosting, vanilla sponge, tequila

**Sacher Torte** dark chocolate, apricot preserves, whipped cream

**Chocolate Trifle** **NS** fresh berries, Chantilly cream

**Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote

**Cappuccino** 3.75

**Espresso** 2.75