

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 South America on board with regionally inspired local dishes and ingredients.

Appetizers



Avocado, Orange, Lime, Honey mixed lettuce, red onion

Duck Terrine and Rhubarb pistachio brioche, port wine reduction

Jumbo Shrimp Cocktail horseradish cocktail sauce

Seafood Croquette ravigotte dip

Arugula and Pumpkin Salad pine nuts, tomato, feta cheese

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Andouille Spinach chicken broth, celery, thyme

Chilled Guava and Passion Fruit almond macaroon, mango sorbet

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



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



Sautéed Pork Chop plum chutney, kale quinoa

Spaghetti alla Nerano provolone cheese, basil, fried zucchini

Petite Beef Tenderloin with Goat Cheese Panisse artichoke, spinach

New York Strip Loin, Steak Fries* garlic herb butter

Chicken Scaloppini cognac mushroom sauce, parsley mashed potatoes, vegetables

Summer Flounder, Bacon mushroom, wild rice, green beans

Broiled Salmon, Herb Mustard Glaze roasted leeks, bell pepper, mashed potatoes

Channa Masala 🌱 chickpeas, turmeric, garam masala, basmati rice

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 🌱

Desserts

Baked Alaska warm brandy Bing cherry sauce

Artisanal Cheese Selection provolone, gouda, Swiss, blue cheese 🌱

Rhubarb Crisp vanilla ice cream

Crème Brulee burnt sugar

Espresso Chocolate Cheesecake Oreo crust, whipped cream, caramel

Vanilla Napoleon 🇺🇸 diplomat vanilla cream

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75 **Espresso** 2.75