

# 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

**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** Blue Moon



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

# Appetizers

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**Chicken, Ham, Parmesan Croquette** spiced saffron aioli

**Crab Seafood Cocktail** snow crab, shrimps, scallops, boiled eggs

**Baby Beets** hazelnut pesto, mozzarella, aged balsamic vinegar, olive oil

**Jumbo Shrimp Cocktail** horseradish cocktail sauce

**Mushroom and Spring Mix Salad** carrot, water chestnuts

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

**Cream of Green Asparagus Soup** pesto croutons

**Chilled Coconut Soup** vanilla, yogurt

**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

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**Hoki Puttanesca** grilled polenta, olives, salad

**Spaghetti Crab Carbonara** cream, pancetta, Parmesan

**Lamb Shank Provençale, Cauliflower Puree** zucchini, carrots, gremolata

**Chicken Piccata** lemon caper butter sauce, roasted bell pepper, mashed potato

**New York Strip Loin, Steak Fries\*** garlic herb butter

**Hodge Podge Sauerkraut, Dutch Meatball** gravy, peas, carrots

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

**Grilled Haloumi Cheese and Vegetable Tower** **V** white bean, tomato salsa

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

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

# Desserts

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**Artisanal Cheese Selection** provolone, gouda, Swiss, gruyere **V**

**Strawberry Crisp** vanilla ice cream

**Crème Brulee** burnt sugar

**Passion Fruit Cheesecake** strawberry sauce, chocolate sponge

**Chocolate Caramel Trifle** graham crackers, cajeta cream

**Hazelnut Mousse Cake** **NS** chocolate shavings, chocolate sauce

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

**Cappuccino** 3.75 5 SEP **Espresso** 2.75