

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



Kauai-Style Poke tuna, salmon, ginger, avocado, sesame kalbi dressing

Captain's Antipasto Plate bresaola beef, salami, prosciutto

Jumbo Shrimp Cocktail horseradish cocktail sauce

Almond Chicken Tenders honey-Dijon mustard sauce

Radichio and Caramelized Pear Salad frisée, grilled red pepper, blue cheese

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Italian Wedding Soup meat balls, risoni pasta, Parmesan

Chilled Red Grape, Cranberry Soup pumpkin seeds, cinnamon

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



Pan-Fried Lemon Sole * capers, lemon

Linguine with Clams and Tomato white wine sauce, Roma tomato, basil

Veal Piccata mozzarella, sun-dried tomato risotto

Chicken Kiev risi-bisi, grilled zucchini

Grilled Striploin Steak, Charred Button Onions grilled vegetables, olive oil

Garlic-Herb Roasted Chicken avocado-tomato corn salad

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

Vegan Eggplant and Potato Patties sweetcorn polenta

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day

Desserts

Artisanal Cheese Selection provolone, gouda, Swiss, edam

Pear Crisp vanilla ice cream

Crème Brulee burnt sugar

Coconut Key Lime Pie Chantilly cream, sweet dough

Chocolate Cinnamon Cake horchata cream, ganache

Strawberry Cremeux **NS** vanilla sponge, whipped cream

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo cookies

Cappuccino 3.75 **Espresso** 2.75