

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 Polynesia on board with regionally inspired local dishes and ingredients.

Appetizers



Carrot and Coconut Soup ginger, orange, chives, creme fraiche

Smoked Salmon Rillettes garlic crostini, sour cream, chives, capers

Watermelon, Coconut Cream mint, orange, mango

Indonesian Chicken Satay ajar cucumber, peanut sauce

Beet, Lentil, Feta, Roasted Pepitas Salad   pomegranate balsamic dressing

Chilled Sour Cherry Soup   creme fraiche, honey, orange

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



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

 **New Zealand Lamb Chops, Oregano, Apple Chutney** butternut squash, tomatoes

Prime Rib of Beef au Jus* green bean almandine, glazed carrots, baked potato

Bucatini with Duck zucchini, mushrooms, tomatoes

Wiener Schnitzel veal, home fried potatoes, loganberry compote, spinach

Parmesan-Panko Baked New Zealand Hoki* caper-gherkin aioli, crushed potatoes, zucchini

Barbecue Salmon Bowl*   mango, avocado, brown rice, asparagus

Whole-Wheat Mushroom Crepes  brown rice pilaf, crème fraîche

Daily Choice:

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 

Desserts

Artisanal Cheese Selection provolone, gouda, Swiss, brie 

Banana Crisp vanilla ice cream

Biscoff Caramel Cheesecake graham, crème Chantilly

Double Chocolate Tart crème anglaise

Raspberry Napoleon  vanilla sauce

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

Cappuccino 3.75 **Espresso** 2.75

 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.



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.