

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 Australia on board with regionally inspired local dishes and ingredients.

Appetizers



South Pacific-Style Shrimp sweet-spicy soy, peanut dipping sauce

Pickled Herring, Apples, Red Onion dill, beet, sour cream, pumpernickel

Tomato Salad Ras El Hanout    quinoa, kalamata olive

Shiitake and Spring Mix Salad   carrot, scallions, daikon radish

Chilled Pear, Cucumber, Melon Gazpacho    bell pepper, cilantro

Lentil Soup celery, potato, bacon, sausage

Daily Choice:

Jumbo Shrimp Cocktail  horseradish cocktail sauce

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

 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

 **Australian Fresh Ling Fillet*** Paella style Israeli cous cous, chorizo oil, mussels

Farfalle Boscaiola tomatoes, onions, pancetta, Parmesan cheese

Tri-Tip Beef with Roasted Spring Onions* tomatoes, aged balsamic

Veal Cordon Bleu fondant potatoes, assorted vegetables, herbed-tomato sauce

Polish Galumpki cabbage, rice, ground pork, tomato sauce

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

Vegetable Tagine, Apricot Almond Couscous  vegetables, garbanzo beans

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, pepper jack, Swiss, brie 

Strawberry Crisp vanilla ice cream

Rocky Road Cheesecake marshmallow, peanuts, chocolate chips

Chocolate-Raspberry Tart milk chocolate cremeux

Berry Mousse Parfait  whipped cream

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75