

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



Australian Roasted Vegetable Soup curry infused - pumpkin, carrot, potato

Lemon Infused Turkey Leg Confit cranberry chutney, lentil salad

Mango and Payaya cilantro-balsamic maple reduction

Salmon & Tuna Poke* crème fraîche, chili

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

Chilled Carrot, Orange Cumin Soup honey, lemon grass

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.



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 Leg of Lamb* dried fruit, savoyard potato, spinach

Beef Short Ribs with Thai Green Curry coconut rice, peanuts, basil

Linguini Lemon Cream shrimps, cheese, white wine

Smoked Pork Loin with Sauerkraut sausage, fingerling potatoes

Cornflake Crusted Rainbow Trout* new potatoes, sauce remoulade

Barbecue Salmon Bowl* mango, avocado, San Francisco rice, asparagus

Grilled Vegetable Masala 🌿 Indian spiced-yogurt, coconut-pistachio basmati

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 🌿

Banana Crisp vanilla ice cream

Paris Brest choux paste, almond, diplomat cream, Amarena cherry

Chocolate Croquant rice krispies, chocolate mousse, meringue, hazelnut

Blueberry Pie 🥚 whipped cream

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

Cappuccino 3.75 **Espresso** 2.75

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www.asc-aqua.org



ASC-C-43573

www.msc.org



MSC-C-65108

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