

# 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

**Melbourne Sour \$12** Naught Sangiovese Gin, lemon, bitters, egg

**Bundaberg Dark and Stormy \$13** Bundaberg rum, Bundaberg ginger beer, lime

**Lakeside Bramble \$13** Scapegrace Gin, lemon, Chambord

**Featured Beer \$7.75** Great Northern



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

# Appetizers

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**Indonesian Seafood Spring Roll** shrimp, crab, sweet chili sauce

**Goat Cheese, Fig, Apple, and Almond** honey, citrus

**Indonesian Beef and Pickled Papaya\*** scallion, cilantro, lime

**Gourmet Greens** toasted pecans, cherry tomatoes, orange segments

**Cauliflower Coconut Bisque** coriander, roasted chili oil

**Chilled Three Berry Minestrone** honey, white wine, lemon

*Daily Choice:*

**Jumbo Shrimp Cocktail** horseradish cocktail sauce

**French Onion Soup** Gruyère cheese crouton

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

# Mains

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**Indonesian Nasi Goreng** shrimp sate, ayam goreng, babi kecap

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



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.

**Prime Rib of Beef au Jus\*** corn medley, baked potato

**Baked Ricotta Stuffed Shells** marinara, Parmesan

**Calf's Liver, Sage, Balsamic Onions\*** smashed red skin potato, Brussels sprouts

**Seared Cajun Tuna Steak\*** horseradish potato rösti, basil, plum tomato confit

**Mediterranean Salmon Bowl\*** quinoa, olives, chickpeas, feta, lemon garlic

**Spiced Edamame Crusted Portabella Mushrooms** 🌱 lentil podi, beetroot ketchup

*Daily Choice:*

**Garlic-Herb Roasted Chicken** avocado-tomato corn salad

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

**Vegetable Bowl of the Day** 🌱

## Desserts

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**Artisanal Cheese Selection** provolone, pepper jack, Swiss, brie 🌱

**Strawberry Rhubarb Crisp** vanilla ice cream

**Tiramisu Cheesecake** mascarpone cream, lady fingers

**Sacher Torte** dark chocolate, apricot preserves, whipped cream

**Chocolate Trifle** 🍫 fresh berries, Chantilly cream

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

**Cappuccino** 3.75      **Espresso** 2.75