

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

Irish Coffee \$12

Featured Beer \$7.75 Guinness Pub Can



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

Appetizers



St. Patrick Day Special - Smoked Trout, Shrimp, Horseradish Apple Salad

roasted red beets

Vine Tomatoes with Fig-Balsamic orange oil, garlic caramel

Chicken, Ham, Parmesan Croquette radish, cucumber, raita, tamarind

Roasted Brussel Sprout and Walnut Salad spiced saffron aioli

St. Patrick Day Special - Pea, Potato, Ham Hock Broth leeks, carrots, parsley oil

Chilled Coconut Nutmeg  vanilla, yogurt

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



St. Patrick Day Special - Braised Corned Brisket of Beef, Potato Cabbage Cakes

horseradish chive cream, roasted root vegetables

St. Patrick Day Special - Honey-Baked Ham green beans with dates, bourbon sweet potato mash, cornbread dressing, spiced dry cherry chutney

Penang Coconut Chicken jasmine rice, snow peas, asparagus, peanuts

Rigatoni, Italian Sausages, Leeks thyme, cream, Parmesan, garlic

Panko Crusted Shrimps garlic fried rice, bokchoy, Szechuan sauce

Roasted Salmon, Artichokes* artichoke stew, fingerling potatoes, broccoli

Vegan Pumpkin and Sage Arancini  vegan Swiss cheese, vegan pesto broccoli

Daily Choice:

New York Strip Loin, Steak Fries * garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Peach Crisp vanilla ice cream

Irish Baileys Double Cream Cheesecake vanilla whipped ganache

Chocolate Salted Caramel Torte devil's sponge, fresh berries, meringue

Passion Fruit Torte  sweet dough, coconut

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

Cappuccino 3.75 **Espresso** 2.75

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