

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

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 Coopers Brewery



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

Appetizers



Seafood Croquette ravigotte dip

Duck Terrine and Rhubarb pistachio brioche, port wine reduction

Avocado, Orange, Lime, Honey and Cilantro mixed lettuce, red onion

Arugula and Pumpkin Salad   pine nuts, tomato, feta cheese

Andouille Swiss Chard chicken broth, wild rice, celery, thyme

Chilled Sour Cherry Soup   creme fraiche, honey, orange

Daily Choice:

Jumbo Shrimp Cocktail  horseradish cocktail sauce

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

French Onion Soup Gruyère cheese crouton

 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



Sautéed Pork Chop plum chutney, kale quinoa

Linguine, Scallops & Shrimp * Aurora sauce, bell pepper, basil

Petite Beef Tenderloin with Goat Cheese Panisse artichoke, spinach

Chicken Cordon Bleu home fried potatoes, green peas

Trout, Bacon, Dill* mushroom, wild rice, green beans

Broiled Salmon, Herb Mustard Glaze * leeks, bell pepper, mashed potatoes

Channa Masala 🌱 chickpeas, turmeric, garam masala, basmati rice

Daily Choice:

New York Strip Loin, Steak Fries* garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 🌱

Desserts

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

Mango Blueberry Crisp vanilla ice cream

Princess Cake vanilla cream, marzipan

Chocolate Coconut Trifle fresh berries, chocolate ganache, toasted coconut

Vanilla Napoleon 🍷 diplomat vanilla cream

Brownie Peanut Sundae vanilla ice cream, peanuts, sprinkles, caramel

Cappuccino 3.75 **Espresso** 2.75