

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

Doctor Funk \$13 Myer's rum, Bacardi rum, grenadine, permod,, lime juice, bitters

Blue Hawaii \$12 Ketel one vodka, blue curacao, coconut cream, lemon juice, pineapple juice

Featured Beer \$7.75 Budlight



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

Appetizers



Auckland Grass-Fed Beef Noodle Soup shredded skirt steak, hearty vegetables

Calypso Shrimp Cocktail lettuce, lime

Sesame Chicken, Green Papaya, Sweet Chili papaya salad, sesame seeds

Baba Ganoush  flat bread toast points, olives, endive

Red Beet, Frisée, Orange Salad   goat cheese, hazelnut

Chilled Strawberry Bisque   honey, green peppercorn

Daily Choice:

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail  horseradish cocktail sauce

 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

 **Auckland Chicken Parmi** mozzarella, zucchini, spaghetti, basil-tomato sauce



Boneless Beef Short Ribs, Garlic Cloves y carrots, fried onions

Butternut Squash Risotto grated parmesan, sage oil

Turkey Roast, Cranberry pecan stuffing, carrots, Brussels sprout, sweet potato

Soy-Glazed, Blackened Rockfish* ginger rice pilaf, pickled radish, bok choy

Southwestern Salmon Bowl*   corn salsa, avocado brown rice

Ginger Curry Noodle Bowl   tofu, shallot, soy sauce, chili powder, garlic

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

Manchester Tart banana custard, raspberry, coconut

Chocolate Cake, Blueberry Whipped Cream streusel, cream

Tropical Fruits Cheesecake  fruit salsa

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo

Cappuccino 3.75 **Espresso** 2.75

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