

# 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** Pure Blonde



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

# Appetizers

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**Soto Ayam** traditional Indonesian chicken coconut soup

**Seafood Cocktail GF** snow crab, shrimps, scallops, boiled eggs

**Baby Beets** hazelnut pesto, aged balsamic vinegar, olive oil

**Chicken Spinach Samosa** radish, cucumber, raita, tamarind

**Shiitake and Spring Mix Salad V ND** carrot, scallion, daikon radish, water chestnuts

**Chilled Raspberry Soup** ginger ale, mint

*Daily Choice:*

**Jumbo Shrimp Cocktail GF** 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](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://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

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**Indonesian Nasi Kuning** ayam kecap, Indonesian meatballs, fried banana

**Chicken Scaloppini** cognac-mushroom sauce, parsley mashed potatoes, vegetables

**Red Fish Puttanesca\*** grilled polenta, olives, arugula salad

**Spaghetti Crab Carbonara** cream, pancetta, Parmesan

**Lamb Shank Provençale, Cauliflower Puree** zucchini, carrots, gremolata

**Maple Syrup Glazed Salmon\***  green apple, cabbage, boiled potatoes

**Southwestern Style Manicotti**  roasted corn, tomato

*Daily Choice:*

**New York Strip Loin, Steak Fries\*** garlic herb butter

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

# Desserts

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

**Apple Crisp** vanilla ice cream

**Berry Pavlova** kiwi, fresh berries, mango sauce, chantilly cream, almonds

**Chocolate Caramel Trifle** graham crackers, cajeta cream

**Neapolitan Mousse Cake**  chocolate, strawberry, white mousse

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

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