

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 Bulmers Cider



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

Appetizers



Goat Cheese Cake, Red Onion Jam tarragon oil, frisee

Crab, Scallop Salad* bay scallops, lime, cilantro, mayonnaise

Steak Tacos, Avocado, Lime, Cilantro Salsa * mango, black beans

Radicchio and Caramelized Apple Salad  frisée, grilled red pepper, blue cheese

Italian Wedding Soup meat balls, risoni pasta, Parmesan

Chilled Anjou Pear white wine, dried cherries

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



Crispy Sweet-and-Sour Shrimp steamed jasmine rice

Linguine with Clams and Tomato white wine sauce, Roma tomato, basil

Veal Zurichoise mushroom sauce, spatzle, asparagus, cherry tomatoes

Chicken Kiev risi-bisi, grilled zucchini

Roasted Prime Rib Beef* berries compote, port wine, smashed bananas

Pan-Seared Salmon, Vegetable Confit* **GF** artichoke, tomato, celeriac, potato purée

Grilled Portabella Mushroom with Zucchini Spaghetti **V** pomodoro-basil sauce

Daily Choice:

Grilled Striploin Steak, Charred Button Onions* grilled vegetables, olive oil

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day **V**

Desserts

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

Peach Crisp vanilla ice cream

Coconut Key Lime Pie Chantilly cream

Captain Rens Dutch Apple Pie vanilla sauce, raisins

Chocolate Mille-Fuille **NS** chocolate mousse

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

Cappuccino 3.75 **Espresso** 2.75