

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

Yuzu Cocktail \$12 Yuzu juice, De Lijn gin, Vanilla, soda

Lychee Martini \$12 Roku Gin, lychee liqueur, lime

Casual Encounter \$14 Belvedere vodka, Canton Ginger, lemon, cucumber

Featured Beer \$7.75 Sapporo



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

Appetizers



Spicy Tuna Roll* sriracha, avocado, mayonnaise

Citrus Delight, Amaretto cranberry-apple vinaigrette

Shrimp, Crab, Potato Tots bell pepper, parsley, shaved fennel, aioli

Boston Lettuce, Crumbled Gorgonzola Cheese 🌿 **GF** garlic croutons, chives, tomato

Red Beet and Cabbage Borscht dill, sour cream, capers, scallions

Chilled Pear, Cucumber, Melon Gazpacho 🌿 bell pepper, cilantro

Daily Choice:

Jumbo Shrimp Cocktail **GF** horseradish cocktail sauce

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

🌿 Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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



Sambal Marinated Fresh King Fish* **GF** lemon grass scented jasmine rice, green beans

Penne Caprese tomato, basil, mozzarella

Beef Roulade **GF** dill pickle, bacon creamed potatoes, roasted root vegetables

Thyme-Roasted Lamb Rack* **GF** grilled polenta, fennel, red onion-raisin compote

Chicken, Mozzarella **GF** pumpkin, tri-colored quinoa

Salmon, Amber Beer Béarnaise* **ND** maple-glazed carrots, crispy mashed potato cakes

Vegan Mushroom Bolognese **V** tomato, vegan cheese, herb oil

Daily Choice:

New York Strip Loin, Steak Fries* garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day **V**

Desserts

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

Cherry Crisp vanilla ice cream

Plum Cake, Honey Mascarpone hazelnut, cinnamon

Banana Pudding Cheesecake honey, chocolate biscotti

Wild Berry Panna Cotta **NS** berry glaze

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

Cappuccino 3.75

Espresso 2.75