

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

Ship Shape Manhattan \$13 Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Trader Vic's Mai Tai \$13 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75



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

Appetizers



Corn and Crab Fritter garlic aioli

Spicy Tuna Roll* sriracha, avocado, mayonnaise

Watermelon Caprese olive oil, basil

Avgolemono Soup chicken, lemon, rice, egg, parsley and carrot

Salmon Salad* cucumber, tomato, avocado, bacon, green beans, mustard dressing

Minted Melon, Raspberry Soup   crème fraiche

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



Australian Fresh Trevally* lemon tomato compote, crispy capers, spinach

Sour Orange Glazed Chicken salsa verde, cinnamon, corn, sorrel grits

Beef Tenderloin with Truffles and Veal Sweetbreads* balsamic glazed shallots, truffle sauce, thin slice anna potatoes

Pesto Farfalle with Italian Sausage tomato, Parmesan cheese

Lamb Moussaka potatoes, eggplant, tomato

Citrus Salmon Bowl* saffron couscous, raisins, pine nuts, spinach, lemon butter

Vegan Tandoori Rubbed Portobellos, Cilantro Sauce 🌱 parsley, carrots, leek

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, gouda, Swiss, cheddar 🌱

Strawberry Crisp vanilla ice cream

Basque Cheesecake raspberry compote

Chocolate Cinnamon Cake horchata cream, ganache

Strawberry Tart 🍷 sweet dough, crème patisserie

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75