

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 Blue Moon



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

Appetizers



Beetroot Cured Salmon, Prawn Salad* pickled radish, pistachio, yogurt

Salmon Corn Chowder redskin potatoes, celery, shredded basil

Mozzarella, Zucchini pine nuts, balsamic reduction, olive oil

Curried Chicken Puff mango papaya salad, mint chutney

Gourmet Greens toasted pecans, cherry tomatoes, orange segments

Chilled Banana Lassi cardamom, yoghurt

Daily Choices:

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



Southern Australian - Fresh Smooth Dory, Orange Vermouth*
smashed potatoes, artichoke, pistachio

Mafaldini with Prosciutto and Peas gruyere cheese, cream sauce, Parmesan

Parmesan Crusted Turkey Tenderloin vegetable risotto, honey mustard

Grilled Pork Chop, Pear Thyme Sauce glazed wedge apples, spinach quinoa

Bourbon Petite Tender Beef, Portabella Mushroom* roasted potatoes

Chicken a la King mushrooms, bell pepper, pilaf rice

Mediterranean Salmon Bowl* quinoa, olives, chickpeas, feta, lemon garlic

Wild Mushroom Quesadilla cilantro rice, guacamole, sour cream, fresh salsa

Daily Choice:

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie

Banana Crisp vanilla ice cream

Triple Berry Tart vanilla crust, mixed berries, torched meringue

New York Cheesecake fresh strawberry topping

Chocolate Ginger Mousse Cake chocolate ganache, fresh berries

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

Cappuccino 3.75 **Espresso** 2.75

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