

# Drinks

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**Dutch 150 \$11** De Lijn Gin, Sparkling Wine, fresh lemon juice

**Bahama Mama \$12** Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

**Pusser's Painkiller™ \$13** Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

**El Presidente \$13** Planteray 3 Star, Vermouth blanc, dashes of orange curaçao and grenadine

**Trader Vic's Mai Tai \$13** Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

**Featured Red Wine \$11** Hedges C.M.S Red Blend

**Featured White Wine \$13** Benziger Sauvignon Blanc

**Featured Beer \$7.75** Bud Light



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

# Appetizers

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**Jerked Chicken Egg Roll** island slaw, chili mango

**Seafood Louis Cocktail\*** shrimp, scallop, salmon, cod, boiled egg

**Carpaccio of Beef Tenderloin\*** olive oil, Parmesan, whole grain mustard sauce

**French Onion Soup** Gruyère cheese crouton

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Chicken and Chorizo Soup** Spanish rice, saffron, carrots, bell peppers

**Jicama and Mango Salad** butter lettuce, cucumber cilantro

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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**Smoked Beef Brisket\*** garlic red skin smashed potatoes, spicy slaw

**Linguine Chicken Alfredo** cream, butter, black pepper, Parmesan

**Port Braised Lamb Shank\*** butter bean puree, gremolata

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

**Garlic-Herb Roasted Chicken** avocado-tomato corn salad

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

**Crispy Sweet-and-Sour Shrimp\***   steamed jasmine rice, vegetables

**Barbecue Salmon Bowl\***   mango, avocado, brown rice, asparagus

**Three Cheese Vegetable Enchilada**  salsa Roja, Black bean casserole

# Featured

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**5 oz Filet Mignon & Lobster\*** \$18 grilled asparagus, baked potato, garlic butter

**12 oz Pinnacle Grill Strip Loin Steak\*** \$20 baked potato, creamed spinach

By Global Fresh Fish Ambassador **Chef Morimoto**

**Crispy Fried Market Whole Fish\*** \$25 sweet tamarind chili sauce, pickled vegetables

**Yuzu Butter Grilled Lobster Tails** \$25 seasonal Asian greens

# Desserts

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**Jamaican Bread Pudding** warm rum vanilla sauce

**Key Lime Pie** graham crackers, whipped cream

**Cookie Dough Cheesecake** whipped cream, chocolate chips

**Banana Pudding**  vanilla sponge, cake crumbs

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

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

**Ice Cream of the Day** Vanilla Ice Cream

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

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