

Drinks

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 \$11 Rivers Meet White Blend

Featured Beer \$7.75 Heineken



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

Appetizers



Shrimp Tacos, Avocado and Lime cilantro salsa, mango and black beans

Grilled Pineapple with Honey-Ricotta hazelnut crumble, dates

Thai Beef and Pickled Papaya* scallions, cilantro, lime

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Shiitake and Spring Mix Salad carrot, scallion, daikon radish, water chestnuts

Black Bean Soup garlic, cumin, mango salsa

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



Spiced Mahi-Mahi, Tomato-Chili Pickle * yogurt, haricot verts

Fettuccine with Beef Short Rib Bolognese oregano, Parmesan

Flank Steak with Roasted Shallots * Chessy polenta, green beans

Pork, Apple, Sage Meatballs vanilla, bourbon, sweet potato mash

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Wiener Schnitzel veal, home fried potatoes, loganberry compote, spinach

Maple Syrup Glazed Salmon* green apple, savoy cabbage, boiled potatoes

Vegan Creamy Quinoa, White Bean Risotto 🌱 🥬 cauliflower, green pea

Featured

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, picked vegetables

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Coconut Bread Pudding warm rum vanilla sauce

Caribbean Trifle toffee pudding, pineapple, coconut, salted caramel sauce

Chocolate & Whiskey Torte raspberry

Tropical Fruits Cheesecake 🥥 fruit salsa

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

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla Ice Cream

Cappuccino 3 .75 **Espresso** 2.75

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