

Drinks

- Dutch 75 \$11

De Lijn Gin, Holland America sparkling Wine, fresh lemon juice
- Cazadores Margarita \$11

Cazadores Blanco Tequila, Lime, Cointreau
- Cosmopolitan \$12

Absolut Citron vodka, Cointreau, cranberry, lime
- Dutch Courage Martini \$12

Olive oil fat washed De Lijn Gin, dry vermouth, St-Germain,
- Copenhagen Dram \$13

Johnnie Walker Black, Carpano Antica Vermouth, Aquavit, Benedictine
- Orange Sunrise \$13

Patron Reposado, lemon juice, spiced orange syrup, Campari, Double Dutch Orange Tonic
- Featured Beer \$7.75

Heineken



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

Appetizers



- Chili Caribbean Shrimp Cocktail

orange habanero aioli, citrus segments
- Sweet Tomato, Fresh Buffalo Mozzarella

balsamic, olive oil, basil, focaccia
- Jerked Oxtail Croquette

pineapple jam, jerk mayo
- French Onion Soup

gruyere cheese crouton
- Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies
- Red Beet, Frisée, Orange Salad

 goat cheese, hazelnut
- Green Chile and Corn Chowder

roasted bell pepper, cilantro

 Vegetarian

 Gluten Free

 Non-Dairy

 No Sugar Added

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



Ginger Mango Chicken Reggae potatoes, creamy yoghurt & lime sauce

Bucatini Caponata eggplant, olives, bell pepper, capers, basil, pine nuts

Beef Pot Roast * roasted parsnip and root vegetables, pineapple, mashed yams

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Ocean Queen Hake* saffron risotto, mussels, clams, peppers

Southwestern Salmon Bowl * black bean corn salsa, avocado brown rice, cilantro

Spiced Pork Belly * pineapple salsa, roasted squash, sweet potatoes

Vegan Crusted Portabella Mushroom  butter bean mash

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 Fresh Fish \$25 sweet tamarind chili sauce, picked vegetables

Yuzu Butter Grill Lobster Tails \$25 seasonal Asian greens

Desserts

Chocolate Hazelnut Bread Pudding warm rum vanilla sauce

Pineapple Upside Down Cake caramel, cherry, pecans, coconut cream

Chocolate Fudge Brownie Cheesecake pecans, marshmallow

Lemon Torte  Lemon cream

Artisan Cheese Selection

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day

Cappuccino 3.75  **Espresso** 2.75

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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



www.msc.org

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