

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



- Corn and Salt Fish Fritter** garlic aioli
- Quinoa and Pomegranate** roasted pumpkin, goat cheese
- Prosciutto, Genoa Salami, Melon and Figs** crostini, olives, sun-dried tomato
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Belgian Endive and Baby Spinach**  mandarin segments, avocado, strawberries
- Cauliflower Coconut Bisque** coriander, roasted chili oil

 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



[MSC] Cornmeal Crusted Fresh Cod* okra, tomato, coconut shrimp bisque

Spaghetti Meatballs marinara sauce

Spice Crusted Prime Rib with Wild Mushrooms * vegetable stew

Turkey Roast, Cranberry pecan stuffing, carrots, Brussels sprout, sweet potato

Rustic Home-Made Lasagna tomato sauce, basil

Grilled Pork Chop, Red Mojo black bean rice, chayote

Calf's Liver, Apples, Pancetta caramelized onion, spinach, potato pancake

Teriyaki Fresh Salmon Bowl * cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano  asparagus risotto

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

Jamaican Bread Pudding warm rum vanilla sauce

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee butter cream

Blueberry Pie  whipped cream

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Ice Cream of the Day

Cappuccino 3.75 Espresso 2.75



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The MSC label assures that your seafood has been caught with the best possible care, helping to protect our oceans, lakes and rivers.

www.msc.org



MSC-C-65108

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