

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



- Tortilla Soup with Mushrooms** avocado, radish, ancho
- Chicken and Tabbouleh Salad** hummus, pomegranate dressing
- Mozzarella Salad with Ripe Tomatoes**  cucumbers, taggiasca olives
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Bajan Shrimp Cakes** spring onions, pineapple salsa
- Arugula and Pumpkin Salad** pine nuts, tomato, feta cheese

 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



www.msc.org



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



Fresh Mahi Mahi Diablo cilantro rice, guajillo chilies, chipotle, tomato

Penne Basil Pesto, Eggplant burrata, olive oil

Smoked Carne Asada rice, black beans, guacamole, warm flour tortillas

Chicken Paillard coconut, coriander, new potatoes, wholegrain mustard jus

Rustic Home-Made Lasagna tomato sauce, basil

Roasted Pork Back Ribs espresso-barbecue sauce, spinach fennel, potato rösti

New York Strip Loin Steak Fries * garlic herb butter

Broiled Fresh Salmon, Herb Mustard Glaze roasted leeks, bell pepper, mashed potatoes

Vegan Sweet Corn, Tofu Fritters 🌱 vegetable caponata

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 Bread Pudding warm rum vanilla sauce

Coconut Custard Pie whipped cream, mango sauce

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Raspberry Mousse Swiss Roll 🍫 whipped cream, chocolate shavings

Artisan Cheese Selection

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

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75

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