

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 Europe on board with regionally inspired local dishes and ingredients.

Appetizers



- Spiced Coconut Crusted Meatballs** pork, garlic aioli
- Watermelon and Feta Cheese**  mint, orange, arugula
- Seared Tuna, Lime, Chili** scallion, siracha mayo, mango, passion fruit
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Gourmet Greens** toasted pecans, cherry tomatoes, orange segments
- Carrot and Coconut Soup** ginger, orange, chives, crème fraiche

 Vegetarian

 **GF** Gluten Free

 **ND** Non-Dairy

 **NS** 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



Roasted Fresh Grouper, Chickpea, Chorizo Stew zucchini, cilantro lime rice

Spaghetti Puttanesca anchovies, capers, black olives, garlic, oregano

Petite Beef Tender, Creamed Leeks, Bacon * thyme roasted potatoes

New York Strip Loin Steak Fries * garlic-herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Chicken Parmigiana fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

Mediterranean Fresh Salmon Bowl * quinoa, tomatoes, olives, chickpeas, feta, lemon

Gremolata Crusted Pork Chop * Parmesan mashed potato, zucchini

Parmesan Baked Zucchini  basil, spaghetti, garlic, sauteed spinach

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***

Fresh Grouper XO * \$25 steam grouper, XO scallop sauce, Asian vegetables

Lobster 2 Way \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

Caribbean Bread Pudding warm rum vanilla sauce

Dulce de Leche Cheesecake coconut meringue

Caribbean Dark Chocolate Cake spiced rum, whipped cream

Orange-Lime Panna Cotta  vanilla bean

Artisan Cheese Selection

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo cookies

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75



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