

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



- Caribbean Pepper Pot** beef, pork, scotch bonnet
- Smoked Chicken with Golden Raisins** curried celery remoulade
- Roasted Tahini Beet Dip**  pine nuts, cauliflower, olive oil, cilantro, focaccia
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Seafood Springroll** sweet chili sauce
- Iceberg Wedge Salad** sundried tomatoes, bacon, croutons, pickled red onions

 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



Caribbean ‘Jerk’ Chicken Breast Jamaican peas & rice, grilled pineapple spears

Rigatoni with Chicken Meatballs basil, Parmesan

Spiced Lamb Leg mango mint salsa, red coconut rice, braised Butternut squash

New York Strip Loin Steak Fries * garlic herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Crispy Porchetta sage buttered potatoes, roasted vegetables

Mustard Crusted Fresh Tuna, Onion Rings * black rice, spinach

Grilled Miso Glazed Fresh Salmon * miso ginger glaze, scallions, red bell pepper

Beyond Meat Curry Coconut Meatballs 🌿 Thai red curry, eggplant, jasmine rice

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

Cinnamon Bread Pudding warm rum vanilla sauce

Mango Coconut Slice graham crackers, whipped cream

Turtle Pie Oreo crust, caramel pecan, chocolate mousse

Neapolitan Cake 🍫 chocolate mousse, strawberry mousse and white mousse

Artisan Cheese Selection

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75

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