

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



- Shrimp Tacos, Avocado and Lime** cilantro salsa, mango and black beans
- Grilled Pineapple with Honey-Ricotta**  hazelnut crumble, dates
- Thai Beef and Pickled Papaya *** scallions, cilantro, lime
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Shiitake and Spring Mix Salad** carrot, scallion, daikon radish, water chestnuts
- Black Bean Soup** garlic, cumin, mango salsa

 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

-  **Spiced Fresh Barramundi, Tomato-Chili Pickle** * Greek yogurt, buttered haricot verts
- Fettuccine with Beef Short Rib Bolognese** oregano, Parmesan
- Wiener Schnitzel** veal, home fried potatoes, loganberry compote, spinach
- Prime Rib of Beef au Jus** * green bean almandine, glazed carrots, baked potato
- Rustic Home-Made Lasagna** tomato sauce, basil
- Pork, Apple, Sage Meatballs** vanilla, bourbon, sweet potato mash
- Garlic-Herb Roasted Chicken** avocado-tomato corn salad
- Maple Syrup Glazed Fresh Salmon** * green apple, savoy cabbage, boiled potatoes
- Vegan Creamy Quinoa, White Bean Risotto**  cauliflower, green pea, bell pepper

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

- Coconut Bread Pudding** warm rum vanilla sauce
- Caribbean Trifle** toffee pudding, pineapple, coconut, salted caramel sauce
- Chocolate & Whiskey Torte** raspberry
- Tropical Fruits Cheesecake**  fruit salsa
- 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.



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