

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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