

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 Branzino, Tomato-Chili Pickle* [ASC]** 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

 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.



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.