

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



Jamaican Beef Patty Caribbean coleslaw

- Eggplant Hummus Dip** whole-wheat pita chips
- Seafood Deviled Eggs *** smoked salmon, crab, honey-mustard dressing
- French Onion Soup** gruyere cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Salmon Salad** cucumber, tomato, avocado, bacon, green beans, mustard dressing
- Chicken and Callaloo Soup** butternut squash, garlic, thyme, toasted coconut

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



Jerked Pork Tenderloin peanuts, black beans, rice pilaf, collard greens

Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Parmesan-Crusted Chicken Breast basil mashed potatoes, honey-Dijon mustard

New York Strip Loin Steak Fries * garlic herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Chili Prawns with Garlic Butter black rice, spinach

Jamaican Braised Oxtail peas n' rice, cabbage slaw

Citrus Fresh Salmon Bowl saffron couscous, raisins, pine nuts, spinach, lemon butter

Chile Rellenos 🌿 poblano peppers, Monterey Jack cheese, green chili sauce

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

Blueberry Croissant Pudding warm rum vanilla sauce

Caribbean Malibu Cream coconut, pineapple, banana, yogurt

Double Chocolate Tart crème anglaise

Strawberry Cream 🍷 lemon, vanilla sponge, whipped cream

Artisan Cheese Selection

Smores Sundae vanilla ice cream, brownie, marshmallows, graham, chocolate sauce

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75

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