

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



- Corn and Salt Fish Fritter

garlic aioli
- Quinoa and Pomegranate

roasted pumpkin, goat cheese
- Prosciutto, Genoa Salami, Melon and Figs

grissini, olives, sun-dried tomato
- French Onion Soup

gruyere cheese crouton
- Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies
- Belgian Endive and Baby Spinach

 mandarin segments, avocado, strawberries
- Cauliflower Coconut Bisque

coriander, roasted chili oil

 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

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Roasted Fresh Grouper, Chickpea, Chorizo Stew zucchini, cilantro lime rice
- Spaghetti Meatballs** marinara sauce
- Spice Crusted Prime Rib with Wild Mushrooms *** vegetable stew
- Turkey Roast, Cranberry** pecan stuffing, carrots, Brussels sprout, sweet potato
- Rustic Home-Made Lasagna** tomato sauce, basil
- Grilled Pork Chop, Red Mojo** black bean rice, zucchini
- Calf's Liver, Apples, Pancetta** caramelized onion, spinach, potato pancake
- Teriyaki Fresh Salmon Bowl *** cauliflower rice, avocado, spinach, sesame seeds
- Eggplant Cannelloni Parmigiano**  asparagus risotto

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

- Jamaican Bread Pudding** warm rum vanilla sauce
- Stroopwafel Cheesecake** caramel
- Opera Cake** chocolate ganache, coffee butter cream
- Blueberry Pie**  whipped cream
- Artisan Cheese Selection**
- Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote
- Ice Cream of the Day**
- Cappuccino** 3.75 **Espresso** 2.75

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