

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 Europe on board with regionally inspired local dishes and ingredients.

Appetizers



Spiced Coconut Crusted Meatballs pork, garlic aioli

Watermelon and Feta Cheese  mint, orange, arugula

Seared Tuna, Lime, Chili scallion, siracha mayo, mango, passion fruit

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Gourmet Greens toasted pecans, cherry tomatoes, orange segments

Carrot and Coconut Soup ginger, orange, chives, crème fraiche

 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



Cornmeal Crusted Fresh Rockfish okra, tomato, coconut shrimp bisque

Spaghetti Puttanesca anchovies, capers, black olives, garlic, oregano

Prime Rib of Beef au Jus * green bean almandine, glazed carrots, baked potato

New York Strip Loin Steak Fries * garlic-herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Chicken Parmigiana fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

Mediterranean Fresh Salmon Bowl * quinoa, tomatoes, olives, chickpeas, feta, lemon

Gremolata Crusted Pork Chop * Parmesan mashed potato, zucchini

Parmesan Baked Zucchini  basil, spaghetti, garlic, sauteed spinach

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

Caribbean Bread Pudding warm rum vanilla sauce

Dulce de Leche Cheesecake coconut meringue

Caribbean Dark Chocolate Cake spiced rum, whipped cream

Orange-Lime Panna Cotta  vanilla bean

Artisan Cheese Selection

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo cookies

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75

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