

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



Chili Caribbean Shrimp Cocktail orange habanero aioli, citrus segments

Sweet Tomato, Fresh Buffalo Mozzarella balsamic, olive oil, basil, focaccia

Jerked Oxtail Croquette pineapple jam, jerk mayo

French Onion Soup gruyere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Red Beet, Frisée, Orange Salad 🌿 goat cheese, hazelnut

Green Chile and Corn Chowder roasted bell pepper, cilantro



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



Ginger Mango Chicken Reggae potatoes, creamy yoghurt & lime sauce

Bucatini Caponata eggplant, olives, bell pepper, capers, basil, pine nuts

Beef Pot Roast * roasted parsnip and root vegetables, potato smash

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Fresh Ocean Queen Hake * saffron risotto, mussels, clams, peppers

Southwestern Fresh Salmon Bowl * black bean corn salsa, avocado brown rice, cilantro

Spiced Pork Belly * pineapple salsa, roasted squash, sweet potatoes

Vegan Crusted Portabella Mushroom  butter bean mash

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

Chocolate Hazelnut Bread Pudding warm rum vanilla sauce

Pineapple Upside Down Cake caramel, cherry, pecans, coconut cream

Chocolate Fudge Brownie Cheesecake pecans, marshmallow

Lemon Torte  Lemon cream

Artisan Cheese Selection

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75

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