

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



- Jerked Chicken Egg Roll

island slaw, chili mango
- Carpaccio of Beef Tenderloin

olive oil, Parmesan, whole grain mustard sauce
- Seafood Louis Cocktail

shrimp, scallop, salmon, cod, boiled egg
- French Onion Soup

gruyere cheese crouton
- Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies
- Jicama and Mango Salad

butter lettuce, cucumber cilantro
- Chicken and Chorizo Soup

Spanish rice, saffron, carrots, bell peppers

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



Smoked Beef Brisket garlic red skin smashed potatoes, spicy slaw

Linguine Chicken Alfredo cream, butter, black pepper, Parmesan

New York Strip Loin Steak Fries * garlic herb butter

Port Braised Lamb Shank * Port Braised Lamb Shank

Rustic Home-Made Lasagna tomato sauce, basil

Garlic-Herb Roasted Chicken avocado, tomato and corn salad

Crispy Sweet-and-Sour Shrimp steamed jasmine rice, sweet-and-sour vegetables

Barbecue Fresh Salmon Bowl * mango, avocado, brown rice, asparagus

Three Cheese Vegetable Enchilada 🌿 salsa Roja, black bean casserole

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 steam grouper, XO scallop sauce, Asian vegetables

Yuzu Butter Grill Lobster Tails \$25 panko crusted and grilled lobster tails lemon soy butter

Desserts

Jamaican Bread Pudding warm rum vanilla sauce

Key Lime Pie graham crackers, whipped cream

Cookie Dough Cheesecake whipped cream, chocolate chips

Banana Pudding 🍌 vanilla sponge, cake crumbs

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Brownie Peanut Sundae vanilla ice cream, brownie, peanuts, sprinkles, caramel sauce

Ice Cream of the Day

Cappuccino 3.75 **Espresso** 2.75



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