

# Drinks

- Dutch 150 \$11** De Lijn Gin, sparkling wine, fresh lemon juice
- Cazadores Margarita \$11** choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit
- Patrona Paloma \$11** Patron Silver Tequila, fresh grapefruit, lime, soda
- Ship Shape Manhattan \$12** Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters
- Trader Vic's Mai Tai \$11.25** Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat
- Featured Beer \$7.75**



Taste the flavors of Mexico on board with regionally inspired local dishes and ingredients.

# Appetizers



**Shrimp Habanero Cocktail** GF ND spicy orange aioli, citrus segments

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

**Mexican Tostadas** chili con carne, lettuce, cheese

**Red Beet, Frisée, Orange Salad** V GF goat cheese, hazelnut

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Green Chile and Corn Chowder** roasted bell pepper, cilantro

**French Onion Soup** Gruyère cheese crouton

V Vegetarian   GF Gluten Free   ND Non-Dairy   NS No Sugar Added


The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.









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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**Bucatini Caponata**  eggplant, olives, bell pepper, capers, basil, pine nuts
- Enchilada Barbacoa** avocado-corn salsa, lime-cilantro rice
- Grilled Pork Chop, Cream Corn** roasted tomato salsa, Mexican rice
- Beef Pot Roast** roasted parsnip and root vegetables, potato smash
- Garlic-Herb Roasted Chicken** avocado-tomato corn salad
- Mahi Mahi Diablo**  cilantro rice, guajillo chilies, chipotle, tomato
- Southwestern Salmon Bowl**   black bean corn salsa, avocado brown rice, cilantro
- Vegan Crusted Portabella Mushroom**   butter bean mash
- Rustic Home-Made Lasagna** chunky tomato sauce, basil

# Featured

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- 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 Grilled Lobster Tails**    \$25    seasonal Asian greens

# Desserts

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- Artisanal Cheese Selection** 
- Mango Blueberry Crisp** French vanilla ice cream
- Dulce de Leche Crème Brûlée** almond tuile
- Chocolate Fudge Brownie Cheesecake** pecans, marshmallow
- Lemon Torte**  lemon cream
- Ice Cream of the Day** Vanilla Ice Cream, Coconut, Fudge Tracks 
- Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti
- Cappuccino** 3.75      **Espresso** 2.75

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