

Drinks

- Dutch 150 \$11** De Lijn Gin, sparkling wine, fresh lemon juice
- Cazadores Margarita \$12** choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit
- Patrona Paloma \$13** Patron Silver Tequila, fresh grapefruit, lime, soda
- Ship Shape Manhattan \$13** Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters
- Trader Vic's Mai Tai \$13** Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat
- Featured Beer \$7.75** Budweiser



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

Appetizers



- Seafood Deviled Eggs* GF** smoked salmon, crab, honey-mustard dressing
- Chicken and Tabbouleh Salad GF ND** hummus, pomegranate dressing
- Mexican Beef Empanadas** corn masa dough, pico de gallo salsa
- Salmon Salad* GF ND** cucumber, tomato, avocado, bacon, green beans, mustard dressing
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Chicken and Chorizo Soup GF ND** Spanish rice, saffron, carrots, bell peppers
- French Onion Soup** Gruyère cheese crouton

Vegetarian Gluten Free Non-Dairy 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



Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Spiced Pork Belly pineapple salsa, roasted squash, sweet potatoes

Fajitas de Pollo tortillas, guacamole, sour cream, tomato-cilantro rice

New York Strip Loin, Steak Fries * garlic herb butter

Braised Oxtail chorizo, beans, turmeric, cauliflower

Chili Prawns with Garlic Butter black rice, spinach

Citrus Salmon Bowl* saffron couscous, raisins, pine nuts, spinach, lemon butter

Chile Rellenos poblano, Monterey Jack, green chili sauce, Mexican rice

Rustic Home-Made Lasagna chunky tomato sauce, basil

Club Orange Daily Special

Braised Beef Short Rib Pineapple pico, mole

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

Desserts

Artisanal Cheese Selection

Mixed Berries Crisp French vanilla ice cream

Cinnamon Rice Pudding raisins, evaporated milk

Double Chocolate Tart crème anglaise

Strawberry Cream lemon, vanilla sponge, whipped cream

Ice Cream of the Day Vanilla Ice Cream, Biscotti, mint chocolate chip

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75

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