

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** Bud Light



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

Appetizers



Eggplant Hummus Dip whole-wheat pita chips

Salmon and Tuna Poke* crème fraiche, chili, plantain

Chorizo Cheese Dip Fundido avocado, sour cream, tortilla chips

Belgian Endive and Baby Spinach orange, avocado, strawberries

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Dos Frijoles Soup kidney and black beans, garlic, chili, cumin, orange zest

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



Peruvian Chicken creamed corn, salsa verde, sour cream

Spaghetti Meatballs marinara sauce

Spice Crusted Prime Rib, Wild Mushrooms* vegetable stew, horseradish cream

New York Strip Loin, Steak Fries * garlic herb butter

Turkey Roast, Cranberry pecan stuffing, carrots, Brussels sprout, sweet potato

Blackened Tuna Oaxaca-Style* creamed jalapeno corn, green beans, chipotle rice

Teriyaki Salmon Bowl* cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano  asparagus risotto

Rustic Home-Made Lasagna chunky tomato sauce, basil

Club Orange Daily Special

ROASTED PORK BELLY AND PINEAPPLE TARTE TATIN whipped potatoes, green beans, red onions

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 

Pear Crisp French vanilla ice cream

Stroopwafel Cheesecake caramel

Chocolate Cinnamon Cake horchata cream, ganache

Blueberry Pie  whipped cream

Ice Cream of the Day Vanilla Ice Cream, peach yogurt, strawberry 

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Cappuccino 3.75 **Espresso** 2.75

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