

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** Red Stripe



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

Appetizers



- Smoked Chicken with Golden Raisins** curried celery remoulade
- Roasted Tahini Beet Dip** pinenuts, cauliflower, olive oil, cilantro, focaccia
- Corn and Salt Fish Fritter** garlic aioli
- Iceberg Wedge Salad** sun-dried tomatoes, bacon, croutons, pickled red onions
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Pozole Rojo Soup** hominy grits, braised pork, avocado-lime salsa
- 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



Azteca Grilled Shrimp chipotle pepper, scallion polenta, bell peppers

Rigatoni with Chicken Meatballs basil, Parmesan

Pork Medallions, Sweet Heat mashed plantain, tomato ragout, avocado

Chicken Scaloppini mushroom sauce, parsley mashed potatoes, assorted vegetables

New York Strip Loin, Steak Fries* garlic herb butter

Chicken Parmigiana mozzarella, zucchini, spaghetti, basil-tomato sauce

Grilled Miso Glazed Salmon* miso ginger glaze, scallions, red bell pepper

Beyond Meat Curry Coconut Meatballs 🌶️ Thai red curry, eggplant, jasmine rice

Rustic Home-Made Lasagna chunky tomato sauce, basil

Club Orange Daily Special

Roast leg lamb, Cardamom and Orange* white beans and spinach

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 🌶️

Banana Crisp French vanilla ice cream

Mango Coconut Slice graham crackers, whipped cream

Opera Cake chocolate ganache, coffee butter cream

Neapolitan Cake 🍷 chocolate mousse, strawberry mousse and white mousse

Ice Cream of the Day Vanilla Ice Cream, butter pecan, chocolate chip 🍷

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75

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