

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** Blue Moon



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

Appetizers



- Watermelon and Feta Cheese** mint, orange, arugula
- Thai Beef and Pickled Papaya*** scallions, cilantro, lime
- Seafood Springroll** sweet chili sauce
- Gourmet Greens** toasted pecans, cherry tomatoes, orange segments
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Black Bean Soup** garlic, cumin, mango 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



Wiener Schnitzel pork, home fried potatoes, loganberry compote

Spaghetti Puttanesca anchovies, capers, black olives, garlic, oregano

Prime Rib of Beef au Jus green bean almandine, glazed carrots, baked potato

Gremolata Crusted Pork Chop Parmesan mashed potato, zucchini

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Grouper Salsa Picante olives, capers, tomatoes, pilaf rice, carrots

Mediterranean Salmon Bowl  quinoa, olives, chickpeas, feta, lemon-garlic sauce

Vegetable Bibimbap  brown rice, tofu, scallion kimchi, fried egg, gochujang

Rustic Home-Made Lasagna chunky tomato sauce, basil

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 

Cherry Crisp French vanilla ice cream

Cajeta Caramel Cheesecake coconut meringue

Turtle Pie Oreo crust, caramel pecan, chocolate mousse

Orange-Lime Panna Cotta  vanilla bean

Ice Cream of the Day Vanilla Ice Cream, rocky road, watermelon sorbet 

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75

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