

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 Michelob Ultra



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

Appetizers

Grilled Pineapple with Honey-Ricotta hazelnut crumble, dates

Smoked Salmon Rosettes* bay shrimp salad, salmon caviar

Spiced Coconut Crusted Meatballs pork, garlic aioli

Shiitake and Spring Mix Salad carrot, scallion, red radish, water chestnuts

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chicken & Corn Soup smoked chicken, corn, scallions, bell pepper

French Onion Soup Gruyère cheese crouton

Mains

Fettuccine with Beef Short Rib Bolognese oregano, Parmesan

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.



ASC-C-43573

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.

Parmesan-Coated Pork Loin artichoke mushroom ragoût, mascarpone polenta

Smoked Carne Asada rice, black beans, guacamole, warm flour tortillas

Sauerbraten cinnamon apple cabbage, roasted root vegetables, spätzle

Garlic-Herb Roasted Chicken  avocado-tomato corn salad

Spiced Barramundi, Tomato-Chili Pickle* Greek yogurt, buttered haricot verts

Maple Syrup Glazed Salmon* green apple, brussel sprout, boiled potatoes

Vegan Curried Vegetable Cutlet  Indian spices, garbanzo beans, tomato sauce, baby bok choy

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, pickled vegetables

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Artisanal Cheese Selection 

Strawberry Crisp French vanilla ice cream

Margarita Cake lime frosting, vanilla sponge, tequila

Chocolate Caramel Trifle graham crackers, cajeta cream

Tropical Fruits Cheesecake  fruit salsa

Ice Cream of the Day Vanilla Ice Cream, Rum Raisin, Cookie Dough 

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75 **Espresso** 2.75