

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** Michealob 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.



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, picked 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

*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.