

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 Budweiser



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

Appetizers

Carpaccio of Beef Tenderloin GF olive oil, Parmesan, mustard sauce

Shrimp, Grapefruit, Citrus Aioli GF ND pomegranate, red radish

Mushroom Cheese Quesadilla P pico de gallo, guacamole

Jicama and Carrots Salad P GF ND butter lettuce, cucumber, cilantro

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Tortilla Soup with Mushrooms P GF avocado, radish, ancho chili

French Onion Soup Gruyère cheese crouton

Mains

Crispy Sweet-and-Sour Shrimp steamed jasmine rice, sweet-and-sour vegetables

Pappardelle Chicken Alfredo cream, butter, black pepper, Parmesan

Port Braised Lamb Shank butter bean puree, gremolata

Smoked Beef Brisket GF garlic red skin smashed potatoes, spicy slaw

New York Strip Loin, Steak Fries * garlic herb butter

Chicken Paillard coconut, coriander, new potatoes, wholegrain mustard jus

Barbecue Salmon Bowl GF ND mango, avocado, brown rice, asparagus

Three Cheese Vegetable Enchilada P salsa Roja, black bean casserole

Rustic Home-Made Lasagna chunky tomato sauce, basil

*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.

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 

Banana Crisp French Vanilla Ice Cream

Tres Leches vanilla frosting, strawberries

Cookie Dough Cheesecake whipped cream, chocolate chips

Banana Pudding NS vanilla sponge, cake crumbs

Ice Cream of the Day Vanilla Ice Cream, Cinnamon, Butter Pecan NS

Brownie Peanut Sundae vanilla ice cream, brownie, peanuts, sprinkles, caramel

Cappuccino 3.75 **Espresso** 2.75