

# Drinks

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- 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

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- Carpaccio of Beef Tenderloin**  olive oil, Parmesan, mustard sauce
- Shrimp, Grapefruit, Citrus Aioli**   pomegranate, red radish
- Mushroom Cheese Quesadilla**  pico de gallo, guacamole
- Jicama and Carrots Salad**    butter lettuce, cucumber, cilantro
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Tortilla Soup with Mushrooms**   avocado, radish, ancho chili
- French Onion Soup** Gruyère cheese crouton

# Mains

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- 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**  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**   mango, avocado, brown rice, asparagus
- Three Cheese Vegetable Enchilada**  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

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**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

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**Artisanal Cheese Selection** 

**Banana Crisp** French Vanilla Ice Cream

**Tres Leches** vanilla frosting, strawberries

**Cookie Dough Cheesecake** whipped cream, chocolate chips

**Banana Pudding**  vanilla sponge, cake crumbs

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

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

**Cappuccino** 3.75      **Espresso** 2.75

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