

# Drinks

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**Dutch 150 \$11** De Lijn Gin, Sparkling Wine, fresh lemon juice

**Bahama Mama \$12** Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

**Cazadores Margarita \$12** choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

**Pusser's Painkiller™ \$13** Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

**Trader Vic's Mai Tai \$13** Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

**Featured Beer \$7.75** Heineken



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

# Appetizers

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**Jamaican Beef Patty** Caribbean coleslaw

**Seafood Deviled Eggs\*** smoked salmon, crab, honey-mustard dressing

**Eggplant Hummus Dip** whole-wheat pita chips

**French Onion Soup** Gruyère cheese crouton

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Salmon Salad** cucumber, tomato, avocado, bacon, green beans, mustard

**Chicken and Callaloo Soup** butternut squash, garlic, thyme, coconut

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.

[www.asc-aqua.org](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://www.msc.org)



MSC-C-65108

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

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**Jerked Pork Tenderloin\*** peanuts, black beans, rice pilaf, collard greens

**Spaghetti Aglio e Olio** shrimp, parsley, Roma tomato

**Parmesan-Crusted Chicken Breast** basil mashed potatoes, honey-Dijon

**New York Strip Loin, Steak Fries** \* garlic herb butter

**Beef Bourguignon** parsley potato, onions, mushrooms, lardons

**Rustic Home-Made Lasagna** tomato sauce, basil

**Chili Prawns with Garlic Butter\*** black rice, spinach

**Citrus Salmon Bowl\*** saffron couscous, raisins, pine nuts, spinach, lemon

**Chile Rellenos** poblano, Monterey Jack, green chili sauce, Mexican rice

# 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

**Yuzu Butter Grilled Lobster Tails** \$25 seasonal Asian greens

# Desserts

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**Blueberry Croissant Pudding** warm rum vanilla sauce

**Caribbean Malibu Cream** coconut, pineapple, banana, yogurt

**Double Chocolate Tart** crème anglaise

**Strawberry Cream** lemon, vanilla sponge, whipped cream

**Artisan Cheese Selection** provolone, Havarti, brie, blue cheese

**S'mores Sundae** vanilla ice cream, brownie, marshmallow, graham, chocolate

**Ice Cream of the Day** Vanilla Ice Cream, biscotti with cream, chocolate chip

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

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