

Drinks

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 Corona



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

Appetizers



Corn and Salt Fish Fritter garlic aioli

Quinoa and Pomegranate   roasted pumpkin, goat cheese

Prosciutto, Genoa Salami, Melon and Figs crostini, olives, sun-dried tomato

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Belgian Endive and Baby Spinach    mandarin segments, avocado, strawberries

Cauliflower Coconut Bisque   coriander, roasted chili oil

 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



ASC-C-43573

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



Roasted Fresh Tilapia, Chickpea, Chorizo Stew zucchini, cilantro lime rice

Spaghetti Meatballs marinara sauce

Spice Crusted Prime Rib, Wild Mushrooms * **GF** vegetable stew, horseradish

Calf's Liver, Apples, Pancetta caramelized onion, spinach, potato pancake

Grilled Pork Chop, Red Mojo * **GF** black bean rice, chayote

Rustic Home-Made Lasagna tomato sauce, basil

Turkey Roast, Cranberry pecan stuffing, carrots, Brussels sprout, sweet potato

Teriyaki Salmon Bowl* **NB** cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano **GF** **NV** asparagus risotto

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

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Jamaican Bread Pudding warm rum vanilla sauce

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee butter cream

Blueberry Pie **NS** whipped cream

Artisan Cheese Selection **NV** brie, blue cheese, Havarti, gouda

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Ice Cream of the Day Vanilla Ice Cream, Italian Cheesecake, Neapolitan **NS**

Cappuccino 3.75 **Espresso** 2.75

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