

# 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** Bud Light



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

# Appetizers

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**Shrimp Tacos, Avocado and Lime** cilantro salsa, mango and black beans

**Grilled Pineapple with Honey-Ricotta** hazelnut crumble, dates

**Thai Beef and Pickled Mango\*** scallions, cilantro, lime

**French Onion Soup** Gruyère cheese crouton

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

**Mushrooms and Spring Mix Salad** carrot, scallion, radish, water chestnuts

**Black Bean Soup** garlic, cumin, mango salsa

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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**Spiced Barramundi, Tomato-Chili Pickle** \* yogurt, haricot verts

**Fettuccine with Beef Short Rib Bolognese** oregano, Parmesan

**Tri-tip Beef Tenderloin, Creamed Leeks, Bacon** \* thyme roasted potatoes

**Pork, Apple, Sage Meatballs** vanilla, bourbon, sweet potato mash

**Garlic-Herb Roasted Chicken** avocado-tomato corn salad

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

**Smoked Pork Loin** bavarian sausage, ham hocks, fingerling potatoes, white onions

**Maple Syrup Glazed Salmon**\* green apple, savoy cabbage, boiled potatoes

**Vegan Creamy Quinoa, White Bean Risotto**   cauliflower, green pea

# 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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**Coconut Bread Pudding** warm rum vanilla sauce

**Caribbean Trifle** toffee pudding, pineapple, coconut, salted caramel sauce

**Chocolate & Whiskey Torte** raspberry

**Tropical Fruits Cheesecake**  fruit salsa

**Artisan Cheese Selection**  provolone, pepper jack, Swiss, brie

**Strawberry Sundae** vanilla ice cream, strawberry compote, crushed biscotti

**Ice Cream of the Day** Vanilla Ice Cream, Rum Raisin, Cookie Dough 

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

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