

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



Rum Barbeque Chicken Skewer hot sauce, jerk mayo, Caribbean slaw

Pickled Red Beet with Goat Cheese pine nut vinaigrette

Salmon & Tuna Poke* crème fraiche, chili, plantai

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Mixed Lettuce Salad roasted beets, chopped egg, red onion

Cabbage Bacon Soup chicken-tomato broth, onion

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



Grilled Molasses Lamb Chops* scalloped potatoes, vegetables

Beef Short Rib Stroganoff* egg parsley noodles, turnips, carrots

Spiced Roasted Chicken carrots, green beans, herb stuffing

New York Strip Loin, Steak Fries * garlic herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Roasted Cobia, Coconut-Clam Reduction* carrots, asparagus, braised celery

Honey Sriracha Salmon Bowl* jasmine rice, avocado, cucumber, green peas

Beyond Beef Stuffed Squash paprika, oregano, tomato

Penne a la Vodka pancetta, marinara, cream

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

Chocolate Hazelnut Bread Pudding warm rum vanilla sauce

Banana Cream Pie cashew crust, crème patisserie, caramel

Chocolate Hazelnut Slice caramel popcorn

Strawberry Cheesecake whipped cream

Artisan Cheese Selection gruyere, gouda, brie, blue cheese

S'mores Sundae vanilla ice cream, brownie, marshmallow, chocolate sauce

Ice Cream of the Day Vanilla Ice Cream, Coffee, Vanilla

Cappuccino 3.75 **Espresso** 2.75

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