

Drinks

- Dutch 75 \$11** De Lijn Gin, Sparkling Wine, fresh lemon juice
- Bahama Mama \$12** Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine
- Pusser’s Painkiller™ \$13** Pusser’s Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg
- El Presidente \$13** Planteray 3 Star, Vermouth blanc, dashes of orange curaçao and grenadine
- Trader Vic’s Mai Tai \$13** Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat
- Featured Beer \$7.75** Single Engine Red Ale Talkeetna, Alaska



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

Appetizers



- Jerked Oxtail Croquette** pineapple jam, jerk mayo
- Chili Caribbean Shrimp Cocktail*** orange habanero aioli, citrus
- Sweet Tomato, Fresh Buffalo Mozzarella** balsamic, olive oil, basil, focaccia
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Red Beet, Frisée, Orange Salad** goat cheese, hazelnut
- Green Chile and Corn Chowder** roasted bell pepper, cilantro
- French Onion Soup** Gruyère cheese crouton
- Chilled Apple Vichyssoise** ginger, cinnamon

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.



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, milk or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Mains



Caribbean ‘Jerk’ Chicken Breast Jamaican peas & rice, grilled pineapple

Salmon Bucatini lemon cream, buttered breadcrumbs, Parmesan

Spiced Pork Belly pineapple salsa, roasted squash, sweet potatoes

Veal and Sage Meatballs soft polenta, tomato, provolone

Beef Pot Roast* roasted parsnip and root vegetables, potato smash

Rustic Home-Made Lasagna tomato sauce, basil

Ocean Queen Hake* saffron risotto, mussels, clams, peppers

Southwestern Salmon Bowl* black bean corn salsa, avocado brown rice

Eggplant Cannelloni Parmigiano 🍷 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**

Grilled Nigerian Jumbo Prawn \$25 Morimoto E'pice, seasonal vegetables

Broiled Lobster Tails \$25 yuzu butter, roasted garlic mashed potatoes

Desserts

Chocolate Hazelnut Bread Pudding warm rum vanilla sauce

Pineapple Upside Down Cake caramel, cherry, pecans, coconut cream

Chocolate Fudge Brownie Cheesecake 🍷 pecans, marshmallow

Lemon Paris Brest 🍷 almonds, whipped cream

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, Coconut, Fudge Tracks 🍷

Cappuccino 3.75 **Espresso** 2.75