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

PORT TO PLATE

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

Appetizers

PORT TO PLATE **Jamaican Beef Patty** Caribbean coleslaw

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

Southern Style Black Bean and Quinoa Salad lime, cumin, cilantro dressing

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Salmon Salad GF cucumber, tomato, avocado, bacon, beans, mustard dressing

French Onion Soup Gruyère cheese crouton

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

Chilled Berry Soup mint, lemon

Mains

PORT TO PLATE **Jerked Pork Tenderloin *** ND peanuts, black beans, rice pilaf, collard greens

Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

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

New York Strip Loin, Steak Fries * garlic herb butter

Jamaican Braised Lamb Shank peas n' rice, cabbage slaw

Vegetarian GF Gluten Free ND Non-Dairy NS 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, milk or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Rustic Home-Made Lasagna chunky tomato sauce, basil

Chili Prawns with Garlic Butter * black rice, spinach

Harissa Honey Salmon * ND dill rice, roasted sweet potatoes

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

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

Jamaican Bread Pudding warm rum vanilla sauce

Caribbean Malibu Cream GF coconut, pineapple, banana, yogurt

Nutella Cream Pie hazelnut, marshmallow crème

Blueberry Cheesecake NS graham cracker crust

Artisan Cheese Selection provolone, pepper jack, Monterey Jack, brie

Cookies & Cream Sundae vanilla ice cream, chocolate cake crumbs, Oreo

Ice Cream of the Day Vanilla, Cheesecake w/ Raspberry Swirl, Chocolate NS

Cappuccino 3.75 **Espresso** 2.75