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 **Spiced Coconut Crusted Meatballs** pork, garlic aioli

Quinoa and Pomegranate GF roasted pumpkin, goat cheese

Salmon and Tuna Poke* crème fraiche, chili, plantain

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Belgian Endive and Baby Spinach ND GF mandarin, avocado, strawberries

Cauliflower Coconut Bisque GF coriander, roasted chili oil

Chilled Pineapple Pina Colada coconut, rum

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.

Mains

Roasted Grouper, Chickpea, Chorizo Stew* zucchini, cilantro lime rice

Rigatoni with Chicken Meatballs basil, Parmesan

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

Garlic-Herb Roasted Chicken avocado, tomato, corn salad

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

Parmesan-Crusted Cauliflower GF white beans, tomato

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

Caribbean Bread Pudding warm rum vanilla sauce

Espresso Martini Cheesecake GF coffee jelly, brownie crust

Opera Cake chocolate ganache, coffee butter cream, hazelnut

Strawberry Milk Fusion Jar Cake NS creme chantilly, almond tuile

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Blueberry Sundae vanilla ice cream, chocolate sponge, cherry compote

Ice Cream of the Day Vanilla Ice Cream, Biscotti Caramel Swirl, Neapolitan NS

Cappuccino 3 .75 **Espresso** 2.75