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 **Tortilla Soup with Mushrooms** GF avocado, radish, ancho

Bajan Shrimp Cakes spring onions, pineapple salsa

Mozzarella Salad with Ripe Tomatoes GF cucumbers, taggiasca olives

Seared Shrimp Salad papaya, frisee, spicy mango dressing

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Arugula and Pumpkin Salad GF pine nuts, tomato, feta cheese

French Onion Soup Gruyère cheese crouton

Chilled Apple and Carrot Soup cinnamon, syrup

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

Mahi Mahi Diablo* GF cilantro rice, guajillo chilies, chipotle, tomato

Orecchiette with Eggplant and Pork Ragoût tomato, garlic, Asiago cheese

Smoked Carne Asada rice, black beans, guacamole, warm flour tortillas

Chicken Paillard coconut, coriander, new potatoes, wholegrain mustard jus

New York Strip Loin, Steak Fries* garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Sauteed Veal Tenderloin candied lemon sauce, corn polenta

Salmon Provencal Bowl* saffron rice, ratatouille, dill crème fraiche

Fried Aged Provolone wild mushroom ragout asparagus, sundried 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

Cinnamon Bread Pudding warm rum vanilla sauce

Coconut Custard Pie whipped cream, mango sauce

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Double Chocolate Panna Cotta NS GF chocolate shavings

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Cookie Dough Sundae vanilla ice cream, cookie crumbs, chocolate sauce

Ice Cream of the Day Vanilla, Chocolate Chip, Cookie Dough, Triple Chocolate NS

Cappuccino 3 .75 **Espresso** 2.75