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 **Island Pork Cheese Slider** chipotle mayo, island coleslaw

Watermelon and Feta Cheese GF mint, orange, arugula

Calamari & Shrimp Salad almond cream, mandarin segments, Venere rice salad

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Boston Lettuce Salad, Haricot Vert walnuts, dried cherries, feta

French Onion Soup Gruyère cheese crouton

Carrot and Coconut Soup GF ginger, orange, chives, crème fraiche

Chilled Blackberry Soup honey, cream

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

Cornmeal Crusted Rockfish* okra, tomato, coconut shrimp bisque

Fettuccine with Beef Short Rib Bolognese oregano, Parmesan

Prime Rib of Beef au Jus* GF green bean almandine, glazed carrots, baked potato

Lime Honey Marinated Pork Chop sweet potato cream, mushroom medley

New York Strip Loin, Steak Fries* garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Chicken Parmigiana fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

Charred Sugar-Crusted Salmon* corn, bell pepper, rice pilaf, pine nuts

Three Cheese Vegetable Enchilada salsa Roja, black bean casserole

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

Coconut Bread Pudding warm rum vanilla sauce

Kiwi & Passion Fruit Pavlova GF strawberry, whipped cream

Smores Cheesecake torched marshmallow, graham

Raspberry Mousse Swiss Roll NS whipped cream, chocolate shavings

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

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

Ice Cream of the Day Vanilla Ice Cream, Banana, Butter Pecan NS

Cappuccino 3 .75 **Espresso** 2.75