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 **Caribbean Pepper Pot** beef, pork, scotch bonnet

Roasted Oyster Mushroom Salad hummus, za'atar spices, pita chips

Smoked Chicken Chorizo Pickled Carrots lime-yellow beet emulsion

Seafood Spring Roll ND sweet chili sauce

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Gourmet Greens toasted walnuts, cherry tomatoes, orange segments

French Onion Soup Gruyère cheese crouton

Chilled Carrot, Orange Cumin Soup honey, lemongrass

Mains

PORT TO PLATE **Ginger Mango Chicken** Reggae potatoes, creamy yoghurt & lime sauce

Penne Basil Pesto, Eggplant burrata, olive oil

Garlic-Herb Crusted Lamb Rump * mashed potato, zucchini, peas and mint

Crispy Porchetta GF sage buttered potatoes, roasted vegetables

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.

New York Strip Loin, Steak Fries * garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Mustard Crusted Tuna, Onion Rings * ND tomato-shrimp vinaigrette, glazed corn

Crispy Salmon Bites Bang Bang * brown rice, mushrooms, edamame

Parmesan Baked Zucchini basil, spaghetti, garlic, sauteed spinach

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

Mango Coconut Slice graham crackers, whipped cream

Caramel Macchiato Layered Bliss GF cappuccino & salted caramel mousse

Pear Strudel NS whipped cream, vanilla sauce

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

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

Ice Cream of the Day Vanilla Ice Cream, Mint Chocolate Chip, Neapolitan NS

Cappuccino 3 .75 **Espresso** 2.75