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 **Shrimp Tacos, Avocado and Lime** ND cilantro salsa, mango, black beans

Grilled Pineapple with Honey-Ricotta GF hazelnut crumble, figs

Thai Beef and Pickled Papaya* GF ND scallions, cilantro, lime

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Shiitake and Spring Mix Salad carrot, scallion, daikon radish, water chestnuts

Sancocho Soup chicken, corn, carrots, bell pepper

Chilled Guava and Passion Fruit almond macaroon, mango sorbet

Mains

PORT TO PLATE **Spiced Barramundi, Tomato-Chili Pickle *** yogurt, haricot verts

Linguine Chicken Alfredo cream, butter, black pepper, Parmesan

Petite Beef Tenderloin, Creamed Leeks, Bacon * thyme roasted potatoes

Herb & Lemon Spiced Lamb Meatballs mint risoni, cumin tomato reduction

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.

Honey Lime Chicken avocado, rice pilaf, honey lime sauce

Rustic Home-Made Lasagna tomato sauce, basil

Wiener Schnitzel veal, home-fried potatoes, lingonberry compote, asparagus

Honey Siracha Salmon Bowl * jasmine rice, avocado, cucumber, edamame

Beyond Meat Curry Coconut Meatballs Thai red curry, eggplant, jasmine 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

Blueberry Croissant Pudding warm rum vanilla sauce

Caribbean Trifle toffee pudding, pineapple, coconut, salted caramel sauce

Dark Silk Torte cream cheese frosting, chocolate mousse

Raspberry Mousse Parfait NS fruit salsa

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla Ice Cream, Rocky Road, Neapolitan NS

Cappuccino 3 .75 **Espresso** 2.75