# 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

**Apple Martini $12** Skky Vodka, Apple Pucker, fresh lemon juice and Slice of Green Apple

**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 **Rum Barbeque Chicken Wings** ND hot sauce, jerk mayo, Caribbean slaw

**Pickled Red Beet with Goat Cheese** GF pine nut vinaigrette

**Seared Tuna, Lime, Chili *** scallion, siracha mayo, mango, passion fruit

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Mixed Lettuce Salad** GF ND roasted beets, chopped egg, red onion

**French Onion Soup** Gruyère cheese crouton

**Cabbage Bacon Soup** ND chicken-tomato broth, onion

**Chilled Asparagus Soup** mint

# Mains

PORT TO PLATE **Jerk Spiced Pork Chop** corn salsa

**Linguine with Chicken Ragout** tomato, garlic, herbs

**Beef Short Rib Stroganoff *** egg parsley noodles, turnips, carrots

**Chicken Cordon Bleu** home fried potatoes, green peas

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, Fries *** garlic herb butter

**Rustic Home-Made Lasagna** chunky tomato sauce, basil

**Roasted Cobia, Coconut-Clam Reduction *** braised fennel, carrots

**Grilled Miso Glazed Salmon *** miso ginger glaze, scallions, red bell pepper

**Vegan Sweet Corn, Tofu Fritters** GF vegetable caponata

# 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 Bread Pudding** warm rum vanilla sauce

**Banoffee Pie** graham crust, caramel, chocolate sauce

**Chocolate Salted Caramel Torte** devil sponge, meringue

**Chocolate Ginger Mousse Jar** NS chocolate ganache, fresh berries

**Artisan Cheese Selection** provolone, pepper jack, Swiss, brie

**Blueberry Sundae** vanilla ice cream, oatmeal cookies, blueberry compote

**Ice Cream of the Day** Vanilla Ice Cream, Cookies & Cream, Chocolate NS

**Cappuccino** 3 .75 **Espresso** 2.75