



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™ \$3 Pusser's Rum, pineapple juice, cream of JoCoconut, 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 Budweiser



Taste the flavors of Caribbean on board with regionally inspired local dishes and ingredients.

Appetizers



Escargot Bourguignon herb garlic butter, burgundy wine, French bread

Coppa, Burrata, Cantaloupe * GF arugula, roasted pistachio, balsamic reduction

Jumbo Shrimp Cocktail GF horseradish cocktail sauce

Vegan Sliced Orange with Watermelon salsa lime, cilantro, jalapeño

Je Suis Onion Soup - French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Boba Feta - Feta, Lentil Tabbouleh Salad V cherry tomatoes, mint, lemon dressing

Tomato Red Bell Pepper Bisque V GF avocado cream

MS - Dos Frijoles Soup kidney and black bean, garlic, chili, cumin, orange zest

Vegetarian Gluten Free Non-Dairy No Sugar Added

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, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.



Mains



Espelette Beef Tenderloin, Shrimp* whiskey sauce, buttermilk mashed potato

Baked Ricotta and Asparagus Filled Paccheri pomodoro basil sauce, gratin cheese

Gruyere Brioche Crusted Fresh Petrale Sole* potato gratin, green peas, spinach, butter sauce

Alexander Lambilton- Roasted Rack of Lamb* eggplant puree, pancetta fava beans

Vegan Butternut and Pesto Cream Lasagna Baby spinach, roasted pine nuts

New York Strip Loin * French fries, garlic herb butter

Garlic Herb Roasted Chicken avocado tomato corn salad

Roasted Pumpkin Tart tempura broccoli, yogurt dressing, fig vincotto

Dried Cherry and Thyme Coated Salmon* pilaf rice, green beans, caramelized onions

Caul F. Steakkins (Vegan Cauliflower Steak) tahini, couscous, za 'atar, asparagus

Featured

Steak Tastes Better Steak -15 oz Pinnacle Grill Boneless Ribeye* \$20 shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

By Global Fresh Fish Ambassador **Chef Morimoto**

Fresh Catch Grouper* \$25 braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Caramel Lava Cake chocolate ganache

Crème Brulee burnt sugar

Strawberry Romanoff grand marnier, Chantilly cream

Black Forest Cake chocolate cake, kirschwasser-flavored cream, bing cherries, chocolate shavings

Vegan Vanilla-Lime panna Cotta Blueberry compote, basil cress

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Hot Fudge Sundae vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

Ice Cream of the Day Vanilla Ice Cream, JoCoconut, Fudge Tracks

Strawberry Sherbet, Mango Sorbet

Cappuccino 3.75 **Espresso** 2.75

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