

# 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 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** Guinness



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

# Appetizers



**Grilled Zucchini, Carrots** tahini-yogurt dressing

**Avocado Shrimp Cocktail** layered diced avocado, shrimp, creamy chipotle sauce **GF**

**Escargot Bourguignon** herb garlic butter, burgundy wine, French bread

**Je Suis Onion Soup - French Onion Soup** Gruyère cheese crouton

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

**Quinoa, Romaine Lettuce Cups** chive oil 

**Maximum Shroomage Soup - Cream of Four Mushroom Soup** **GF**

**Chimichurri And Meatballs Sandwich** beyond meatball, onion, tomato, vegan cheese **ND** 

**Chive Oil to Infinity And" Beyond Sausage, Kale and White Beans Soup**

truffle oil **ND** 

 **Vegan**  **Vegetarian** **GF** **Gluten Free** **ND** **Non-Dairy** **NS** **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



**Beef Tenderloin, Crab Cake\*** bearnaise sauce, potatoes, asparagus

**Rotelle with Oxtail** red wine reduction, gremolata

**All Your Bass Belong To Us - Parmesan Crusted Sea Bass\*** carrots, asparagus, pearl onions, beurre Blanc

**Release the Quacken ! - Cherry Port Duck Breast\*** truffle mashed potatoes, port reduction

**Garlic Herb Roasted Chicken** avocado corn tomato salsa

**New York Strip Loin Steak Fries\*** garlic herb butter

**This is how we loose the Thyme War - - Dried Chery and Thyme Coated Salmon \*** pilaf rice, green beans, caramelized onions

**Vegan Stir Fry Tofu** beans, sesame, scallions, avocado brown rice  

**Tikka Chance On Me (vegan chickpea tikka masala)** basmati rice, cilantro  

# 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

**Artisan Cheese Selection**

**Dulce De Leche & JoCoconut Tart - Dulce De Leche and Coconut Tart** vanilla ice cream

**Warm Chocolate Lava Cake** orange cream

**Crème Brulee** burnt sugar

**Tiramisu** mascarpone cream, coffee, Kahlua sponge cake 

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

**Ice Cream of the Day** Vanilla Ice Cream, Strawberry, Coffee Fudge 

**Vegan Chocolate Mini Gateau** nuts, orange zest  

**Raspberry Sherbet, Strawberry Sorbet**  

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

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