



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 Stella Artois



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

Appetizers



Bay Shrimp Cocktail Dutch cocktail sauce, boiled egg

Steak Tartare capers, gherkins pickles **GF**

Chicken, Sweetbreads and Mushroom Cream puff pastry, hollandaise sauce

Je Suis Onion Soup - French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Westland Salad tomato, cucumber, egg mustard dressing

Yes, Peas! - Green Pea Soup pumpernickel, speck ham

Vegan Artichoke and Heritage Carrot Soup arugula oil, artichoke chunks **ND**

Vegan Melon Triforce watermelon, cantaloupe, honeydew, port wine reduction **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



Hodge Podge Klapstuk braised beef brisket, carrots, potatoes, onions, butter gravy

Bami Goreng Indonesian stir-fried noodles, chicken and shrimp sate, peanut sauce, krupuk shrimp crackers

Beef Tenderloin, Mushrooms* fingerling potatoes, sauteed vegetables **GF**

Pan Sole-o - Pan Fried Sole * parsley potatoes, asparagus, carrots

Salmon Fillet, Bay Shrimp* saffron risotto, fennel

Pork Cordon Bleu ham, gouda, green peas, carrots, lyonnaise

Roasted Chicken French fries, apple sauce

New York Strip Loin* garlic herb butter

Dinner Bell (Vegan Braised bell pepper) brown rice, tomato coulis **ND V**

Vegan Tuscan Raider Sausage and Bean Stew rosemary, focaccia **ND V**

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

Tompouce puff pastry, vanilla custard, royal icing

Crème Brûlée burnt sugar

Lindt Chocolate Tulip chocolate cream, flourless chocolate sponge

Apple 3.1415926535 "Apple Pie" Vanilla ice cream **NS**

Vegan JoCoconut Pavlova JoCoconut cream **V ND**

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

Lindt Hot Chocolate Fudge Sundae vanilla ice cream, chocolate chunks, stroopwafel

Ice Cream of the Day Vanilla Ice Cream, macadamia, Triple Chocolate **NS**

Strawberry Sherbet, Raspberry Sorbet **ND V**

Cappuccino 3.75 **Espresso** 2.75

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