

Drinks



Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Patrona Paloma \$13 Patron Silver Tequila, fresh grapefruit, lime, soda

São Paulo \$13 Cachaça, JoCoconut, lime, passionfruit, vanilla, cinnamon

Trader Vic's Mai Tai \$13 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75 Red Stripe



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

Appetizers



Mushroom Cheese Quesadilla pico de gallo, guacamole

Carpaccio of Beef Tenderloin olive oil, Parmesan, mustard sauce



Shrimp, Grapefruit, Citrus Aioli pomegranate, red radish



Red Radish and Mango Salad lettuce, cucumber, cilantro

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Tortilla Soup with Mushrooms avocado, radish, ancho chili

Je Suis Onion Soup - French Onion Soup Gruyère cheese crouton

Vegan Water (bender) Melon, JoCoconut Cream, mint, orange, mango



Vegan Asian Vegetable Noodles Soup scallion, cilantro

Vegan **Vegetarian** **Gluten Free** **Non-Dairy** **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



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

Mains



Smoked Beef Brisket garlic, red skin smashed potatoes, spicy slaw

Linguine Chicken Alfredo cream, butter, black pepper, Parmesan

Port Braised Lamb Shank butter bean puree, gremolata

New York Strip Loin, Steak Fries * garlic herb butter

Chicken Paillard JoCoconut, coriander, basmati rice, wholegrain mustard jus

Crispy Sweet-and-Sour Shrimp steamed jasmine rice, vegetables

Salmon Mothma - Barbecue Salmon Bowl **GF** mango, avocado, brown rice

Vegan Mushroom Potatoes Patties sweetcorn polenta **ND** 

Vegan Cheese Vegetable Enchilada salsa Roja, black bean casserole **ND** 

Featured

5 oz Filet Mignon & Lobster* \$18 grilled asparagus, baked potato, garlic butter

Steak Tastes Better Steak - 12 oz Pinnacle Grill Strip Loin Steak* \$20
baked potato, creamed spinach

*By Global Fresh Fish Ambassador **Chef Morimoto***

Crispy Fried Market Whole Fresh Fish \$25 sweet tamarind chili sauce

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Artisanal Cheese Selection 

Banana Peach Crisp Vanilla Ice Cream

Tres Leches vanilla frosting, strawberries

Cookie Dough Cheesecake whipped cream, chocolate chips

Banana Pudding **NS** vanilla sponge, cake crumbs

Vegan Chocolate Cake chopped nuts **ND** 

Ice Cream of the Day Vanilla Ice Cream, Rocky Road, Triple Chocolate **NS**

Coconut Sherbet, Strawberry Sorbet **ND** 

Brownie Peanut Sundae vanilla ice cream, brownie, peanuts, sprinkles, caramel

Cappuccino 3.75 **Espresso** 2.75

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