

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, lime juice, orgeat

Featured Beer \$7.75 Corona



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

Appetizers



Mexican Beef Empanadas pico de gallo salsa

Seafood Deviled Eggs* smoked salmon, crab, honey-mustard dressing **GF**

Chicken and Tabbouleh Salad hummus, pomegranate dressing **ND GF**

Salmon Salad cucumber, tomato, avocado, bacon, green beans, mustard dressing

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chicken and Chorizo Soup Spanish rice, saffron, carrots, bell peppers **ND GF**

Je Suis Onion Soup - French Onion Soup Gruyère cheese crouton

Vegan Melon Papaya Jalapeno, cilantro, JoCoconut **V ND**

Vegan Roasted Butternut Squash Soup onion, cinnamon, nutmeg,

cranberry oil **V ND**

V Vegan **V** 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



Fajitas de Pollo tortillas, guacamole, sour cream, tomato-cilantro rice

Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Spiced Pork Belly pineapple salsa, roasted squash, sweet potatoes

New York Strip Loin, Steak Fries * garlic herb butter

Braised Oxtail chorizo, beans, turmeric, cauliflower

Chili Prawns with Garlic Butter black rice, spinach **GF**

Citrus Salmon Bowl * saffron couscous, raisins, pine nuts, spinach, lemon



Vegan Braised Beet with Lemon and Almonds tomato sauce, basil **V ND**

Penne Caprese (Is Mightier Than the Sword de Caprese)

tomato, basil, vegan mozzarella **V ND**

(grilled chicken breast by request)

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 **V**

Rhubarb Crisp vanilla ice cream

Cinnamon Rice Pudding raisins, evaporated milk

Double Chocolate Tart crème anglaise

Strawberry Cream lemon, vanilla sponge, whipped cream **NS**

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

S'mores Sundae vanilla ice cream, brownie, graham, chocolate sauce

Vegan Chocolate Mousse coconut milk **V ND**

Raspberry Sherbet, Pineapple Sorbet **V ND**

Cappuccino 3.75

Espresso 2.75

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