

Drinks

- Dutch 150 \$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 coconut, orange juice, grated nutmeg
- El Presidente \$13** Planteray 3 Star, Vermouth blanc, dashes of orange cura ao and grenadine
- Trader Vic’s Mai Tai \$13** Appleton Aged Rum, orange cura ao, fresh lime juice, orgeat
- Featured Red Wine \$13** Chateau Smith Cabernet Sauvignon
- Featured White Wine \$12** Chateau Ste. Michelle Chardonnay
- Featured Beer \$7.75** Bud Light



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

Appetizers



Jerked Chicken Egg Roll island slaw, chili mango

Seafood Louis Cocktail* shrimp, scallop, salmon, cod, boiled egg

Carpaccio of Beef Tenderloin* olive oil, Parmesan, whole grain mustard sauce

French Onion Soup Gruy ere cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chicken and Chorizo Soup Spanish rice, saffron, carrots, bell peppers

White Radish and Mango Salad butter lettuce, cucumber cilantro

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



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, Fries * garlic herb butter

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna tomato sauce, basil

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

Barbecue Salmon Bowl * mango, avocado, brown rice, asparagus

Three Cheese Vegetable Enchilada salsa Roja, Black bean casserole

Roasted Pork Belly, Pineapple Tarte Tatin

whipped potatoes, green beans, red onions

Featured

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

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

By Global Fresh Fish Ambassador **Chef Morimoto**

Crispy Fried Market Whole Fish* \$25 sweet tamarind chili sauce, picked vegetables

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Jamaican Bread Pudding warm rum vanilla sauce

Key Lime Pie graham crackers, whipped cream

Double Chocolate Cheesecake white chocolate sauce

Banana Pudding vanilla sponge, cake crumbs

Artisan Cheese Selection provolone, edam, Havarti, blue cheese

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

Ice Cream of the Day Cookies and Cream, Passion Fruit Sorbet, Butter Pecan NSA

Cappuccino 3 .75 **Espresso** 2.75

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