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 coconut, 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 Kalik

PORT TO PLATE

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

Appetizers

PORT TO PLATE **Crispy Prawn Fritter** Jean Baton mayonnaise

Pickled Red Beet with Goat Cheese GF pine nut vinaigrette

Smoked Salmon Rillettes * garlic crostini, sour cream, scallion, capers

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Mixed Lettuce Salad GF ND roasted beets, chopped egg, red onion

French Onion Soup Gruyère cheese crouton

Cabbage Bacon Soup ND chicken-tomato broth, onion

Chilled Peach, Ginger Soup white wine, nutmeg, mint

Mains

PORT TO PLATE **Grilled Molasses Lamb Chops*** GF scalloped potatoes, roasted vegetables

Linguine with Chicken Ragout tomato, garlic, herbs

Vegetarian GF Gluten Free ND Non-Dairy NS 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

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

Beef Short Rib Stroganoff * egg parsley noodles, turnips, carrots

Chicken Cordon Bleu home fried potatoes, green peas

New York Strip Loin, Steak Fries * garlic herb butter

Rustic Home-Made Lasagna chunky tomato sauce, basil

Roasted Cobia, Coconut-Clam Reduction * braised fennel, baby carrots

Grilled Miso Glazed Salmon * miso ginger glaze, scallions, red bell pepper

Beyond Beef Stuffed Squash GF paprika, oregano, tomato

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***

Grilled Nigerian Jumbo Prawn $25 Morimoto E'pice, seasonal vegetables

Broiled Lobster Tails $25 yuzu butter, roasted garlic mashed potatoes

Desserts

Chocolate Bread Pudding warm rum vanilla sauce

Magnolia Banana Pudding Nilla wafer, banana

Chocolate Salted Caramel Torte devil sponge, meringue

Chocolate Ginger Mousse Jar NS GF chocolate ganache, fresh berries

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Blueberry Sundae vanilla ice cream, oatmeal cookies, blueberry compote

Ice Cream of the Day Vanilla Ice Cream, Rum Raisin, Strawberry NS

Cappuccino 3 .75 **Espresso** 2.75