# 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

**Harvey Wallbanger $12** Skky Vodka, orange juice, Galliano with orange slice

**El Presidente $13** Planteray 3 Star, Vermouth blanc, dashes of orange curaçao and grenadine

**PNW PENICILLIN $17** Westland Flagship single malt, fresh lemon Juice, ginger & honey syrup, float of Westland Peated Single Barrel Select

**Featured Beer $7.75** Bud Light

**Featured White Wine Conundrum White $16/$64**

**Featured Red Wine Oberon Cabernet Sauvignon $18/$72**

PORT TO PLATE

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

# Appetizers

PORT TO PLATE **Caribbean Pepper Pot** beef, pork, scotch bonnet

**Roasted Oyster Mushroom Salad** hummus, za'atar spices, pita chips

**Smoked Chicken Chorizo Pickled Carrots** lime-yellow beet emulsion

**Seafood Spring Roll** ND sweet chili sauce

**Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies

**Gourmet Greens** toasted pecans, cherry tomatoes, orange segments

**French Onion Soup** Gruyère cheese crouton

**Chilled Carrot, Orange Cumin Soup** honey, lemongrass

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.

# Mains

**Ginger Mango Chicken** Reggae potatoes, creamy yoghurt & lime sauce

**Penne Basil Pesto, Eggplant** mozzarella, olive oil

**Garlic-Herb Crusted Lamb Rump *** sweet potato mash, zucchini, peas and mint

**Crispy Porchetta** GF sage buttered potatoes, roasted vegetables

**New York Strip Loin, Steak Fries *** garlic herb butter

**Rustic Home-Made Lasagna** chunky tomato sauce, basil

**Mustard Crusted Tuna, Onion Rings *** tomato-shrimp vinaigrette, glazed corn

**Crispy Salmon Bites Bang Bang *** brown rice, shiitake mushrooms, peas

**Parmesan Baked Zucchini** basil, spaghetti, garlic, sauteed spinach

# 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

**Fresh Stone Crab *** **$49** mustard dipping sauce, frisee, lime

*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 Hazelnut Bread Pudding** warm rum vanilla sauce

**Mango Coconut Slice** graham crackers, whipped cream

**Caramel Macchiato Layered Bliss** cappuccino & salted caramel mousse

**Pear Strudel** NS whipped cream, vanilla sauce

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

**Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote

**Ice Cream of the Day** Vanilla Ice Cream, Mint Chocolate Chip, Strawberry NS

**Cappuccino** 3 .75 **Espresso** 2.75