

CELEBRATING DELICIOUS FOOD &

AMERICAN
FEAST

NEW FRIENDS ON THE OPEN SEAS



APPETIZERS

SMOKED SALMON WITH HEARTS OF PALM

Green papaya, totsoi greens

*** CEVICHE OF SHRIMP AND REDFISH**

Plantain chip

BRAISED KALE, BLACKENED PORK TENDERLOIN

Citrus cream

STUFFED MUSHROOM

Spinach, Romano cheese, fine herbs



PASTA

FETTUCCINI ALFREDO

Traditionally prepared, parmesan crisps



ENTREES

SEARED STRIPED BASS

Lemon, creamy savoy cabbage, sour dough fried potatoes

or

BROILED MAINE LOBSTER TAIL

Toasted orzo with shrimp, broccoli, citrus gremolata

or

*** SLOW COOKED PRIME RIB**

Truffled potato puree, watercress salad, horseradish vinaigrette

or

SAVORY TART WITH ROOT VEGETABLES

Herbed ricotta mousse, roasted red pepper

Items from the grill available upon request



DESSERT

MALTED CHOCOLATE MOUSSE

WITH HAZELNUT CAKE

And warm chocolate sauce

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*