CELEBRATING DELICIOUS FOOD &



NEW FRIENDS ON THE OPEN SEAS

A P P E T I Z E R S

SHRIMP COCKTAIL Traditional cocktail sauce

* PEPPERED BEEF TENDERLOIN Creamy hummus

> **STUFFED MUSHROOMS** Spinach, romano cheese, fine herbs

> > LOBSTER BISQUE Aged brandy

FOUR SEASON SALAD Lettuce, corn, cucumber, tomato

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PASTA

FUSILLI, MUSHROOM CREAM Spiral pasta, mushroom, aged parmesan

== ENTREES

TERIYAKI SALMON FILLET Sesame rice cake, vegetable medley

CHESAPEAKE CRAB CAKE Asparagus, herb remoulade

* FILET MIGNON Horseradish potato puree, string beans red wine sauce

SPANAKOPITA AND STUFFED BELL PEPPERS Greek pie with layers of phyllo dough, spinach, tomatoes, feta cheese and couscous stuffed peppers

Items from the grill available upon request



DESSERT

STICKY TOFFEE BRIOCHE WITH FOUR TOPPINGS MELTING CHOCOLATE CAKE FRESH FRUIT SALAD

*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.