CELEBRATING DELICIOUS FOOD &



NEW FRIENDS ON THE OPEN SEAS

A P P E T I Z E R S

SHRIMP COCKTAIL *Traditional cocktail sauce*

KALE TART, BLACKENED PORK TENDERLOIN Citrus cream

> FRIED OYSTERS Chipotle, lime

MUSHROOM CREAM SOUP

BABY SPINACH SALAD Blue cheese dressing

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PASTA

PENNE SICILIANA Eggplant, zucchini, plum tomatoes

== ENTREES

SEARED STRIPED BASS Lemon, creamy savoy cabbage, sour dough fried potatoes

BROILED MAINE LOBSTER TAIL Toasted orzo with shrimp, broccoli, citrus gremolata

> * SLOW COOKED PRIME RIB Baked potato, onion ring

ROOT VEGETABLES IN PIE CRUST Herbed ricotta mousse, roasted red pepper

Items from the grill available upon request



MALTED CHOCOLATE MOUSSE, HAZELNUT CAKE STRAWBERRY BANANA PARFAIT MELTING CHOCOLATE CAKE

*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.