



restaurant & wine bar

CRUISE MENU

\$47. Per Person

*** Please Select Four Items for both the Appetizer & Entrée Course***

APPETIZERS

Clam Chowder • Bacon

*Classic Caesar • Whole Leaf Romaine, Croutons, Soft Boiled Egg, Parmesan,
House Made Dressing

Mixed greens • Champagne Vinaigrette, Dried Cranberries, Sliced Almonds, Boursin

Crispy Calamari • Lemon Chip, Olives, Haricot Vert, Salsa Verde

Crab Cakes • Jalapeño Aioli, Snap Peas, Orange Segments, Avocado

Jumbo Shrimp Cocktail (5pieces) • Cocktail Sauce, Horseradish

ENTRÉES

Baked Haddock Filet •

Fingerlings, Salt Cod, Pernod Cream, Tomatoes

Roasted Salmon •

Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,

Sugar Snap Peas, Sliced Radish, Ponzu Sauce

*Grilled Swordfish •

Ramp Gremolata, Smoked Sunchoke Puree, Baby Zucchini

Pan Roasted Free-Range Chicken •

Turnips, Asparagus, Carrots, Smoked Yellow Tomato Puree

*Filet Mignon • Mushroom Purée, Pearl Onions, Shishito Peppers,

Crispy Sunchoke, Port Demi-Glace

Risotto • Spring Peas, Leeks, Parmesan Foam

Vegetable Plate •

Cauliflower Steak, Edamame White Bean Puree, Spring Vegetables

DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Berry Sauce, Chocolate Sauce,

Orange-Vanilla Mascarpone

Key Lime Panna Cotta • Candied Pecans, Lime Whipped Cream, Grenadine Reduction

Guests will choose one item per course

Does not include Sales tax and 20% Gratuity