

## TONIGHT'S SIGNATURE SPECIALTIES

### Starters

Prosciutto with Melon and Figs  
BALSAMIC GLAZE

Black Bean Soup  
SMOKED HAM, SOUR CREAM

✓ Roasted Pumpkin, Fennel and Arugula Salad  
ORANGE VINAIGRETTE

### Entrées

Chef's Regional Specialty  
ASK YOUR SERVER ABOUT THIS SPECIAL ENTRÉE  
MADE WITH THE LOCAL FLAVORS  
OF OUR DESTINATION

\*Latin Style Grilled Sirloin Steak  
GARLIC ROASTED POTATOES, BROCCOLI,  
CHIMICHURRI SAUCE

Thai Chicken and Shrimp in Coconut Curry Sauce  
SAUTÉED VEGETABLES, STEAMED WHITE RICE

✓ Poached North Atlantic Cod  
MINTED BOILED POTATOES, ROOT VEGETABLES

Zesty Vegetable and Bean Burrito  
MEXICAN RICE, RANCHERO SAUCE

✓ Healthier Selection

If you have any type of food allergy,  
please advise your server before ordering.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs,  
milk or poultry may increase your risk of foodborne illness,  
especially if you have certain medical conditions.

## FAVORITE SELECTIONS

### Starters

Crispy Fried Pork and Vegetable Spring Roll  
SWEET AND SPICY DIP

✓ \*Norwegian Smoked Salmon Tartare  
AVOCADO, CUCUMBER, LEMON MUSTARD DRESSING

Wild Mushroom Quesadilla  
GUACAMOLE, PICO DE GALLO

French Onion Soup  
CHEESE CROUTON

Garden Broccoli Bisque  
WHITE CHEDDAR CHEESE

✓ Mixed Seasonal Greens  
CHOICE OF 1000 ISLAND, BLUE CHEESE DRESSING  
OR BALSAMIC VINAIGRETTE

Caesar Salad  
ROMAINE LETTUCE, HERB CROUTONS

### Entrées

\*Beef Rib-Eye Steak  
BAKED POTATO, SPINACH,  
GARLIC ROASTED ROMA TOMATO

✓ Grilled Chicken Breast  
MASHED POTATOES, BROCCOLI FLORETS

\*Pork Tenderloin Medallions  
ROASTED BLISS POTATOES, SPINACH,  
MUSHROOM CREAM SAUCE

✓ \*Fillet of Salmon  
MASHED POTATOES, FRESH GREEN BEANS,  
LEMON CAPER BUTTER

Spaghetti with Grated Parmesan  
CHOICE OF BEEF BOLOGNESE,  
CREAMY BACON CARBONARA  
OR TOMATO MARINARA SAUCE