

Dinner Menu

OPTIONAL STARTERS

Additional Charge

GARLIC NAAN BREAD & HUMMUS

Smokey and spicy chipotle hummus
with grilled garlic naan bread

\$8.00 - Vegetarian

CRAB CAKES

Artichoke lump crab cakes with
a roasted red pepper aioli

\$12.00

JUMBO PRAWNS

Jumbo wild caught prawns with
classic spicy cocktail sauce

\$12.00 - Gluten-Free

CHARCUTERIE PLATE

Imported and domestic cured meats and
cheese with pickled vegetables, fresh and
dried fruit, nuts, and whole grain mustard

\$18.00

SALAD

MIXED GREENS WITH PARMIGIANO CRISPS

Mixed greens, heirloom cherry tomatoes,
parmesan cheese crisps and balsamic
vinaigrette, served with fresh baked bread

Vegan

Locally Baked Sourdough Rolls from
St. Tropez Bakery and creamery butter

(Oil & Vinegar option available) - Vegan

FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with
organic macaroni and cheese. Served with
seasonal fresh fruit & chocolate chip cookies.

ENTRÉE

Select one when making your reservation

BRAISED BEEF SHORT RIB

Beef short ribs marinated in red wine, aromatic
vegetables and herbs, slow braised and topped
with a Cabernet reduction and bacon jam.
Paired with Yukon Gold potatoes and oven
roasted seasonal vegetables.

Gluten-Free

PACIFIC RED SNAPPER ROULADE

Roasted local red snapper filet filled with
shrimp and scallops over toasted garlic,
tomato-tarragon sauce. Paired with Yukon Gold
potatoes and oven roasted seasonal vegetables.

Gluten-Free

AIRLINE CHICKEN BREAST

Pan seared airline chicken breast filled
with goat cheese, butter-braised leeks and
herbs over saffron cream sauce. Paired with
Yukon Gold potatoes and oven roasted
seasonal vegetables.

Gluten-Free

WILD MUSHROOM ARANCINI

Wild mushroom risotto with a mozzarella
center, rolled in bread crumb and pan fried until
golden brown and crispy over tomato-basil
blush sauce. Paired with oven roasted seasonal
vegetables.

Vegetarian

CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over
wild mushroom risotto with toasted garlic,
tomato-tarragon sauce.

Vegan, Gluten-Free, Dairy-Free

DESSERT

NEW YORK CHEESECAKE

Velvety cheesecake topped with dark chocolate
ganache on chocolate and salted caramel
painted plates.

