

Drinks

Dutch 75 \$11 De Lijn Gin, Holland America Sparkling Wine, fresh lemon juice

Cazadores Margarita \$11 Cazadores Blanco Tequila, lime, Cointreau

Cosmopolitan \$12 Absolut Citron vodka, Cointreau, cranberry, lime

Dutch Courage Martini \$12 Olive oil fat washed De Lijn Gin, dry vermouth, St-Germain

Copenhagen Dram \$13 Johnnie Walker Black, Carpano Antica Vermouth, Aquavit, Benedictine

Orange Sunrise \$13 Patron Reposado, lemon juice, spiced orange syrup, Campari, Double Dutch Orange Tonic

Featured Beer \$7.75 Heineken



Taste the flavors of Europe on board with regionally inspired local dishes and ingredients.

Appetizers



Breaded Atlantic Cod Slider* brioche, malt vinegar aioli, cabbage slaw

Crab Seafood Cocktail  snow crab, shrimps, scallops, boiled egg

Sweet Tomato and Buffalo Mozzarella  balsamic vinegar, olive oil, basil, focaccia

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Red Beet, Frisée, Orange Salad   goat cheese, hazelnut

Alder Smoked Salmon Chowder  potato, kale, cream, celery

 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org



www.msc.org



If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Mains



Citrus Grilled Rainbow Trout* ginger crushed red skin potatoes

Salmon Bucatini* lemon cream, buttered breadcrumbs, Parmesan

New York Strip Loin Steak Fries* garlic-herb butter

Chicken Kiev risi-bisi, grilled zucchini

Rustic Home-Made Lasagna tomato sauce, basil

Seared Haddock* saffron risotto, mussels, clams, peppers

Southwestern Salmon Bowl* black bean corn salsa, avocado brown rice, cilantro

Pork Medallions with Huckleberry Jam* roasted garlic sweet potato mash

Vegan Curried Vegetable Cutlet Indian spices, garbanzo beans, tomato sauce

Club Orange Daily Special

ask your server about our daily special created specifically for Club Orange

Featured

5 oz Filet Mignon & Lobster* **\$18** grilled asparagus, baked potato, garlic butter

12 oz Pinnacle Grill Strip Loin Steak* **\$20** baked potato, creamed spinach

*By Global Fresh Fish Ambassador **Chef Morimoto***

Fresh Halibut XO* **\$25** Asian vegetables, dried shrimp, scallop XO sauce

Lobster 2 Way **\$25** panko crusted and grilled lobster tails, lemon soy butter

Desserts

Mango Blueberry Crisp French vanilla ice cream

Princess Cake vanilla cream, marzipan

Sticky Toffee Pudding butterscotch sauce, dates, walnuts

Lemon Torte Lemon cream

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla Ice Cream, Coconut, Fudge Tracks

Cappuccino 3.75 **Espresso** 2.75



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