

TONIGHT'S SPECIALS

Cocktail

Classic Mojito
BACARDI® RUM,
FRESH MUDDLED MINT,
SPLASH OF SODA

\$6.50

Starters

Greek Salad
FETA CHEESE, TOMATO, CUCUMBER, ONION,
KALAMATA OLIVES

Baked Gulf Shrimp
SCAMPI BUTTER

Roasted Corn and Cheddar Cheese Soup

Entrées

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

North Atlantic Cod
CREAMY POLENTA, EGGPLANT CAPONATA

Cheese Tortellini
CARROTS, PEAS, PARMESAN CHEESE SAUCE

Stir Fried Beef Broccoli
SAVORY OYSTER SAUCE, STEAMED RICE

Braised Lamb Shank
GARLIC LEEK MASHED POTATOES, FIVE BEAN STEW

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

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