

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

PENNE SICILIANA
Eggplant, zucchini, plum tomato

CHARRED ROMAINE HEART
*Pistachio, manchego cheese
green goddess dressing*

MUSHROOM CREAM SOUP

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved parmesan

RARE FINDS

*food you always wanted to try,
but haven't yet dared*

KALE TART
BLACKENED PORK TENDERLOIN
Citrus cream

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO
Pavia, Italy. Semi-sweet white wine with rich, intense flavors. You'll swear you are tasting a sweet, ripe peach. 8 gl 31 btl

SAUVIGNON BLANC, OYSTER BAY
Marlborough, New Zealand. Crisp, medium-bodied white with notes of tropical fruit, kiwi, grapefruit and other citrus. 7.5 gl 29 btl

CHARDONNAY, KENDALL-JACKSON
'Vintner's Reserve,' California. Enjoy hints of apple, mango, papaya, vanilla, honey and a bit of toasted oak. 9 gl 35 btl

MERLOT, MURPHY GOODE
California. Dark plum, black cherry, thyme, nutmeg. Velvety as they come. 7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT
North Coast, California. Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!). 9.5 gl 37 btl

MAINS

SEARED STRIPED BASS
Lemon, creamy savory cabbage

BROILED MAINE LOBSTER TAIL
*Toasted orzo with shrimp
citrus gremolata*

ROSEMARY LAMB SHANK
Roasted vegetable

*** SLOW COOKED PRIME RIB**
Onion ring

ROOT VEGETABLES IN PIE CRUST
Herbed ricotta mousse, roasted red pepper

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

*** NEW YORK SIRLOIN STEAK**
Pepper, herbs

CHICKEN BREAST
Roast garlic and herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

*Chimichurri, BBQ Sauce, Béarnaise,
Peppercorn, Roasted Garlic and Tomato Tapenade*

PORT OF CALL

Ensenada

The fishing and agriculture industries are major contributors to Ensenada's economy and a big influence on typical food found here. Lobster, tilapia, shrimp, tomatoes, broccoli, and asparagus are amongst the most popular. Tacos of all kinds are iconic Mexican dishes. The Mediterranean climate also allows for the cultivation of grapes and olives, which in turn make wine and olive oil. Great complements to Mexican flavors.

COCKTAIL

THE ULTIMATE MARGARITA
The perfect blend of 1800 Reposado 100% Blue Agave Tequila, Cointreau, lime juice and salt to taste. It's a vacation in a glass 8.75

APPETIZER

TORTILLA SOUP WITH BRAISED CHICKEN
Crispy handmade tortillas in a tomato broth, topped with cotija cheese and fresh picked cilantro

MAIN

STEAK TACOS
Tender strips of marinated steak, grilled over and open flame and topped with fresh pico de gallo, tomatillo-cilantro and avocado-arbol chili

SIDES

CORN AND VEGETABLE SUCCOTASH

LO MEIN NOODLES

SAUTÉED BEANS
Bacon

WHIPPED YUKON GOLD POTATOES

STEAMED RICE

GREEN SALAD
House dressing

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

AMERICAN TABLE

CARNIVAL IMAGINATION