



# DINNER CRUISE MENU

\$50 PER PERSON

## OPTIONAL STARTERS

(Additional Charge)

Chipotle Hummus and Grilled Flatbread - \$8.00 *Vegan*

Charcuterie Plate - \$10.00 *Gluten-Free*

Lump Crab Cakes with Roasted Red Pepper Aioli - \$12.00

Chilled Jumbo Mexican White Prawns with Spicy Cocktail Sauce - \$12.00  
*Gluten-Free*

## SALAD

*Locally Baked Fresh Breads from St. Tropez Bakery and creamery butter*  
*Vegan*

### FLAGSHIP CAESAR WEDGE

Crisp hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing

## ENTREE

(Please select one of the following entrees when making your reservation)

### BRAISED BEEF SHORT RIB

Beef short ribs marinated in red wine, fresh vegetables and aromatic herbs, slow braised until meltingly tender, topped with a caramelized onion relish. Paired with roasted garlic whipped potatoes and oven roasted seasonal vegetables.  
*Gluten-Free*

### PAN-SEARED SUSTAINABLE SALMON FILET

Pesto glazed sustainable salmon filet with smoked tomato béchamel. Paired with roasted garlic whipped potatoes and oven roasted seasonal vegetables.  
*Gluten-Free, Contains Nuts*

### FREE-RANGE CHICKEN BREAST

Bacon wrapped, blue cheese stuffed California free range chicken breast with mild red chili cream sauce. Paired with roasted garlic whipped potatoes and oven roasted seasonal vegetables.

### EGGPLANT PARMESAN

Crispy breaded and baked eggplant with mozzarella and marinara served with linguini and oven roasted seasonal vegetables. *Vegan*

### PORTOBELLO STEAK

Fresh Portobello mushroom marinated in red wine, garlic and cracked red pepper then grilled. Served with herb roasted potatoes and seasonal vegetables.  
*Vegan, Gluten-Free, Dairy-Free*



## DESSERT

### NEW YORK CHEESECAKE

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

## FOR THE YOUNG SAILOR

(Children 4-12)

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



# HOPS ON THE HARBOR DINNER CRUISE MENU

\$50 PER PERSON



Hops on the Harbor January Featured Brewery

Four (6oz) Beer Tasters are included with your meal. A full bar is also available for purchases, including rotating local brews and craft beer flights

## PLENTY FOR ALL PILSNER

Sesame crusted salmon with soy beurre blanc

Jasmine rice

Pickled vegetable slaw

## GREEN HAT IPA

Crispy fried pork belly with spicy plum sauce

Soba Noodles

Stir-fired long beans

## PIGEON HOLE, BELGIAN PALE WHEAT

Pad Thai station with your choice of tofu or chicken

Tom Ka Gai (Thai Chicken Coconut Soup)

## CRYSTAL MESS, HOPPY AMERICAN PALE ALE

Sliced New York steak teriyaki marinated with charred scallions

Roasted Carrots and Baby Bok Choy

## DESSERT ASSORTMENT

*Menu Subject to Change*



# SUNDAY PRIME RIB DINNER CRUISE MENU

\$50 PER PERSON

## OPTIONAL STARTERS

(Additional Charge)

Chipotle Hummus and Grilled Flatbread - \$8.00 *Vegan*

Charcuterie Plate - \$10.00 *Gluten-Free*

Lump Crab Cakes with Roasted Red Pepper Aioli - \$12.00

Chilled Jumbo Mexican White Prawns with Spicy Cocktail Sauce - \$12.00 *Gluten-Free*

## SALAD

*Locally Baked Fresh Breads from St. Tropez Bakery and creamery butter*  
*Vegan*

### CLASSIC WEDGE SALAD

Crisp iceberg lettuce, ripe tomatoes, applewood smoked bacon and blue cheese crumbles with house made ranch dressing

## ENTREE

### SLOW ROASTED CREEKSTONE FARMS PRIME RIB OF BEEF

Stone Smoked Porter au jus, creamy horseradish sauce, farm fresh vegetables, twice-baked rosemary and white cheddar potato

### EGGPLANT PARMESAN

Crispy breaded and baked eggplant with mozzarella and marinara served with linguini and oven roasted seasonal vegetables  
*Vegan*

### PORTOBELLO STEAK

Fresh Portobello mushroom marinated in red wine, garlic and cracked red pepper then grilled. Served with herb roasted potatoes and seasonal vegetables  
*Vegan, Gluten-Free, Dairy-Free*

## DESSERT

### CHOCOLATE MOCHA MOUSSE

Decadent mousse with a crispy chocolate wafer and creamy whipped cream

## FOR THE YOUNG SAILOR

(Children 4-12)

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