

Yacht StarShip Dinner Menu

Appetizers

Tuscan Board | \$15

Truffled Ricotta And Burrata Cheese With Ciabatta, Fresh Vine Ripe Tomato
Bruschetta, Olive Salad, Arugula, Balsamic Reduction, And Basil Evos
Served With Artisan Bread.

Spicy Beef Medallions (GF) | \$18

Blackened Beef Tenderloin Medallions With Sweet Horseradish Aioli,
Bell Pepper Relish, And Tomato Jam.

Barbecue Shrimp (GF) | \$18

Charred BBQ Spiced Jumbo Black Tiger Shrimp Over A
Roasted Corn And Bacon Fondue.

Baked Crab Dip | \$18

Crab And Artichoke Dip With Melted Smoked
Mozzarella And Sliced Artisan Bread

Entrées

Served with the Chef's Choice Of Soup or Garden Salad (GF) With Mixed Greens, Cucumbers, Sliced
Tomatoes, Red Onion, And Shredded Cheddar Cheese With A House Made Ranch

Honey Chicken (GF)

Honey Glazed Chicken Breast With Pineapple Chutney
Over Smoked Chili Cream With Smoked Gouda
Mashed Potatoes And Fresh Seasonal Vegetables

Espresso Braised Beef

Bourbon Espresso Braised Beef with Caramelized Onion and Tomato,
Smoked Gouda Mashed Potatoes, and Fresh Seasonal Vegetables

Shrimp Stir Fry (GF, DF)

Ginger Sesame Shrimp With Fresh Wok Vegetables And Mango Sticky Rice.

Charred Salmon (GF)

Charred Salmon With Cilantro Lime Cream, Corn Risotto,
And Fresh Seasonal Vegetables

Vegan Stir Fry (GF, DF)

Fresh Garden Vegetables And Tofu With A Ginger Sesame Miso Sauce Over Jasmine Rice

Entrée Enhancements

8 oz Filet Mignon (GF) | \$24.99

Entrée Add-Ons

Blackened Shrimp Skewer (DF, GF) | \$9.99

Kids Menu

Chicken Fingers, Macaroni and Cheese, Fruit Cup, and Cookies

Desserts

Chef's Choice

*Menu subject to change based on availability. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.*