

# Yacht StarShip Dinner Menu

## Appetizers

### Tuscan Board | \$16

Truffled Ricotta and Burrata Cheese with Ciabatta, fresh Vine Ripe Tomato Bruschette, Olive Salad, Arugula, Balsamic Reduction, and Basil Evos.  
Served with Artisan Bread.

### Barbecue Shrimp | \$18

Charred BBQ spiced jumbo Black Tiger Shrimp over a Roasted Corn and Bacon Fondue.

### Spicy Beef Medallions (GF) | \$18

Blackened Beef Tenderloin Medallions with Sweet Horseradish Aioli, Bell Pepper Relish, and Tomato Jam.

### Artichoke Spinach Dip | \$16

Sauteed fresh Spinach, Artichoke and caramelized Tomato in a rich Cream Sauce topped and baked with a Six Cheese blend served with a Baguette.

## 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.

### Vegetable Stir Fry (GF/DF)

Fresh Garden Vegetables and Tofu with a Ginger Sesame Miso Sauce over Jasmine Rice.

## Entrée Enhancements

8oz Filet Mignon (GF) | \$24.99

## Entrée Add-Ons

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

## Kids Menu

Chicken Fingers, Macaroni & 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 food-borne illness.*