



JULY 1998

MARVEL

DAY AT SEA



SPECIAL
EDITION





AVENGE YOUR THIRST!

MARK VII

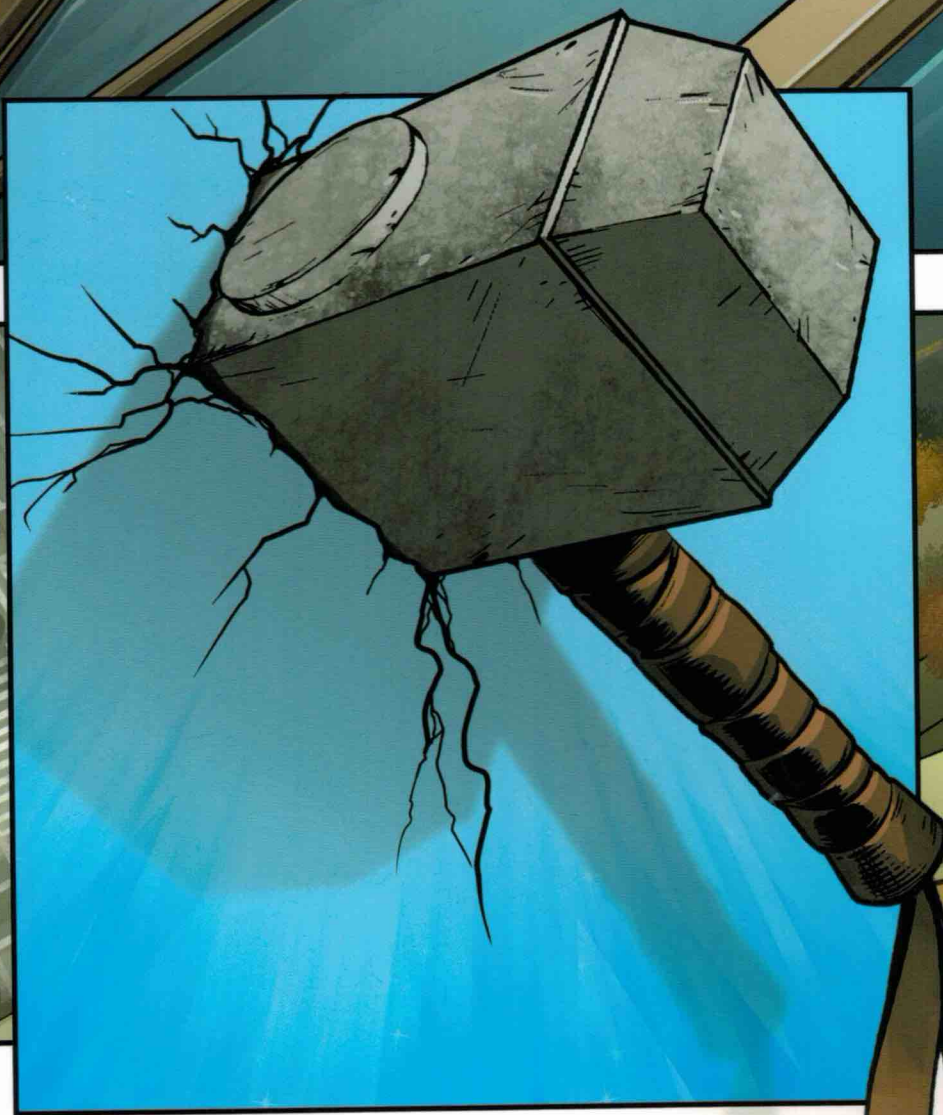
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a tempting blend of exotic frozen Tropical Juices including Mango, Strawberries, Coconut and Pineapple

SMASH

6.75

a punch-fest of Juice flavors including Lime, Watermelon and Strawberry smashed together with Cîroc Pineapple for an incredibly refreshing taste!



APPETIZERS

BLACK WIDOW

 **Sliced Smoked Salmon** on Pumpernickel and Cream Cheese with Dill, Shallots, Capers and Caviar

Cream of Porcini Mushroom Soup with Sour Cream and Beetroot

BLACK PANTHER

 GF **Kachumbari Salad**

Romaine Wedge served on a bed of diced Tomatoes, Cucumber and Red Onions with a Lemon-Cilantro Mayonnaise

GF **Wakandan Piri Piri**

DF Cilantro, Ginger and Chili-Marinated Chicken with Papaya Coconut Salsa

IRON MAN

 GF **Californian Cherry and Walnut Salad** with Goat Cheese, Baby Gem Lettuce, curly Endive and a Raspberry Dressing

GF **Chilled Californian Avocado Soup** with Coconut and Mint

CAPTAIN AMERICA

Crispy Fried Maryland Crab Cake with Rémooulade Sauce and Slaw
Farmhouse Appetizer

Iowan Ham, Oregon Aged Cheddar, Celery, Sweet Pickle and Berries

BREAD SELECTION

Marbled Bread with Red Pepper Dip

ENTRÉES

THOR

GF **Roasted Scandinavian Cod Filet**
with Pancetta, Pea Purée, White Asparagus and
a Riesling Wine, Chervil and Chive Sauce

Mjölfnir Meatballs and Pasta

Beef and Veal Meatballs in a rustic Tomato Sauce
with Penne Pasta, Broccoli, Ricotta Cheese,
Buttered Breadcrumbs and Basil

HAWKEYE

GF **Baked Buttermilk Corn-Fed Chicken**
on Sweet Potato, Bell Pepper and Spinach Hash
served with a Red Wine Thyme Chicken Jus

GF **Roasted Pork Tenderloin "Huntsman"**
with Fondant Potato, Buttered Collard Greens and
a Forest Mushroom, Cognac Sour Cream Ragu

INCREDIBLE HULK

GF **Grilled Delmonico Rib Eye Steak
with Black Truffle Butter**
with Creamed, whipped Yukon Gold Mashed
Potatoes mixed with Roasted Sweet Corn served
with Green Asparagus, Roasted Tomato and a
Cabernet Reduction

Dr. Banner's Greens and Lobster Salad
poached, sliced warm water Lobster Tail on
Boston Bibb Lettuce, curly Endive, Avocado,
Green Jalapeño, Green Bell Peppers, Spinach,
Green Onions and Green Tortilla Chips tossed in
a Green Cilantro Dressing



Gingered Soba Noodles

with Portobella Mushrooms, Baby Bok Choy, Roasted Garlic, Bell Peppers and a Miso Broth



Ricotta Gnocchi

with Roasted Tomatoes, Spinach, Kale and an Arugula Pesto

ON A LIGHTER NOTE



Grilled Grain-fed Sirloin Steak



Slow-Roasted Breast of Chicken



Oven-baked Filet of Salmon

The above entrées are served with Garden Vegetables and your choice of steamed White Rice or Baked Potato



Lighter Note Offerings



Gluten-Free



Dairy-Free



Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

SPECIALTY DRINKS

(Available at an additional cost)

COFFEE

Espresso

Cappuccino

Caramel Pecan Chai

Oregon Chai, Caramel Pecan Syrup, Steamed Milk

Tiramisù Mocha Latte

Tiramisù Syrup, Chocolate Sauce, Espresso, Steamed Milk

ADVENTUROUS AFTER-TINIS

Espresso Martini

Absolut Vanilia, Godiva White Chocolate Liqueur, Frangelico, Espresso

Crème Brûlée

Grey Goose, Baileys Irish Cream, Amaretto, Caramel Syrup, Half & Half

SELECTION

RumChata

Baileys Irish Cream

Sambuca

Grand Marnier 100 Cuvée

Hennessy V.S.

Courvoisier V.S.O.P.

Remy Martin X.O.

Grappa Gianduia

Grappa Fior Di Latte

Tawny Port 10yrs - 20yrs

Knob Creek

Woodford Reserve

Johnnie Walker Odyssey

Glenmorangie Signet

DESSERTS

COLLECTOR'S WARM APPLE CRISP

warm Apple Crisp served with Vanilla Ice Cream and Sugar shard

BOUNTY HUNTER

Pastry treasure chest filled with Raspberry and Custard, hidden under fresh Raspberries and topped with a Key Lime dome

RAVAGERS' DEVIL'S FOOD CAKE

layers of Chocolate Cake, filled with Chocolate Chantilly Crème

AWESOME MIXED SUNDAE

Rocket Road Ice Cream, Red Velvet meteors and Molten Chocolate Sauce

SIGNATURE DESSERT

"SOUTHERN NIGHTS"

Vanilla Cheesecake on a Pecan Nut Custard Base and Salted Caramel Sauce

NO SUGAR ADDED DESSERT

FLORA COLOSSUS SAPLING

Olive Oil and Pistachio Brownie with Chocolate Soil and Strawberry Crème

