

Summer Dinner Cruise

Classic Caesar Salad

With Our Signature Dressing, House Made Savory Herbed
Croutons & Fresh Parmesan

Mediterranean Chicken

With Capers, Sun Dried Tomatoes, Mushrooms & Lemon White
Wine Sauce

Butternut Squash Ravioli

With Mascarpone Cheese Sauce & Miniature Melange of
Roasted Squash & Red Onion Steamed

Steamed Asparagus with Lemon Zest

Roasted Red Potatoes

With Sea Salt & Fresh Garlic and Herbs

Freshly Baked Local Virgilio's Rolls

With Sweet Creamery Butter

Dessert

Chocolate Mousse

Full Coffee & Tea Station

Public Tickets: \$89pp / \$50 child

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.