

# Lake Michigan Dinner Cruise Menu



## SALADS (ACCOMPANIED BY FRESH BREADS AND BUTTER)

**Greek Salad** (Cucumbers | Grape Tomatoes | Red Onions | Arugula | Feta Cheese | Za'atar Dressing)

### **Roasted Vegetables and Grains**

(Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette)

**Kale and Blueberry Salad** (Beets | Manchego Cheese | Blueberry Harissa Dressing)

## MAIN

**Sesame Glazed Atlantic Salmon** (Napa Cabbage | Sweet Bell Peppers | Scallions)

**Baked Orecchiette Pasta** (Parsnips | Ricotta Cheese | Roasted Kale | Sage)

**Birria Style Chicken** (Fire Roasted Peppers | Caramelized Onions)

**Caribbean Jerk Braised Pork** (Plantains | Black Beans | Garlic | Scallions)

**Hand Carved Tri Tip Steak** (Caramelized Onions | Balsamic Beef Jus)

## COMPLEMENTS

**Curried Cauliflower Blend** (Carrots | Brussel Sprouts | Golden Raisins and Almonds)

**Roasted Tri Color Potatoes** (Fresh Rosemary | Olive Oil)

**Roasted Fall Vegetables** (Pumpkin | Winter Squash | Celery Root)

## DESSERT

**Baked Apple Crisp** (Cinnamon | Gluten Free Crumble Topping)

**Signature Dessert Station** (Individual Desserts | Seasonal Fruit)