

# captain's welcome

*We're delighted you've chosen to begin your culinary journey with us.  
Whether you crave traditional comforts, new regional flavors or international classics,  
our menu was designed with you in mind. Relax and enjoy!*

## freshly baked breads

*Specially crafted for tonight's menu*

## beverages

*See our wine list or Medallion app menu for a  
variety of beer, wine, cocktails and soft drinks, or ask your server  
for a recommendation to pair with your menu selection*

## starters

### White Rum Tapioca Fruit Salad (v)

*orange, pineapple, mango, melon,  
strawberry, toasted coconut*

### Duck Liver Pâté

*sour cherry compote, port wine reduction,  
grilled sourdough, pistachios*

### Crab and Monterey Jack Cheese Quiche

*charred red pepper salsa 📍*

## salad/soups

### Seared Walnut Crusted Goat

### Cheese and Greens (v)

*sun-dried tomatoes, grapes,  
candied walnuts, mixed greens,  
basil-balsamic vinaigrette*

### Mango Mimosa Soup (v)

*cinnamon, nutmeg*

### Bacon Potato Soup

*cheddar cheese, sour cream, chives*

(v) Vegetarian (gf) Gluten-Free 📍 Local Eats West Coast Flavors

Public Health Advisory \*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.