

2009 Mystic Blue Lake-Breeze Dinner Lounge Menu

Greens & Things

Assorted Field Greens Tossed with European Cucumbers, Aged Extra Sharp Cheddar Cheese, Smoked Bacon Bits, Herb Croutons and Creamy Italian Dressing

Mains*

Pulled Steak Panini

Shredded Sirloin Slow Roasted with Caramelized Onions, Crimini Mushrooms, Monterey Jack Cheese and served on a Toasted Garlic Roll

Ye Olde English Pub Fish-n-Chips

North Atlantic Ale Battered Cod with House Potato Crisps and Lemon Zest Tartar Sauce

Mac Pasta Carbonara

Imported Macaroni Pasta blended with Creamy Mozzarella, Garden Sweet Peas and Smoky Bacon

*Vegetarian Options are available upon request onboard.

Sides

Pepper Corn Casserole

Roasted Sweet Corn and Bell Peppers tossed in a Light Béchamel Sauce and Citrus Splash

Veggie Roast

Herb Marinated Seasonal Vegetables roasted and tossed in a light Lemon-Chardonnay Butter Sauce

Freshly Baked Rolls

Sugar Bites

Chef's Assorted Pastries and Cookies

*Menu items subject to change.