

SUMMER DINNER CRUISE

Served June to September

Assorted Dinner Rolls and Artisan Breads, served with
whipped butter and/or herbed olive oil

Mixed Spring Garden Greens (ve)
Crisp greens | English Cucumbers | Cherry Tomatoes | Red Onions
Balsamic Vinaigrette

Edamame & Tomato Salad (ve) (G.F)
Edamame | Chick peas | Tahini | Lemon Juice | Olive oil
Garlic | Herbs & Spices

CHEF'S DAILY SPECIAL
A Chef inspired selection using local and fresh ingredients

Fresh Pasta with Seasonal Fresh Vegetables in a Pomodoro Sauce (ve)
Roma Tomatoes | Seasonal Vegetables | Basil | Onions | Garlic

Smokey BBQ Roasted Chicken (G.F)
Roasted Chicken | Smokey BBQ Sauce | Garlic | Green Onion

Market Fresh Seafood Special (G.F)
Chef's Selection based on market availability

AAA Roast Beef (G.F)
A Mariposa favourite! This juicy and flavourful AAA roast beef is aged for
28 days, hand-carved, and served au jus with grainy mustards and horseradish

A Seasonal Medley of Assorted Vegetables & Roasted Potatoes (ve), (G.F)

Sweet Endings
Selection of Individual Desserts | Coffee and Tea

(v) Vegetarian | (ve) vegan | (GF) Gluten Free

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
Prices subject to 13% HST & 15% HSC. Prices subject to change without notice. 2018.