



DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition.

Menus subject to change without notice

San Francisco Buffet Dinner Cruise

Salads (All salads accompanied by fresh breads and butter)

Caesar Salad
Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

Roasted Vegetables and Grains (G*)(VG)(V)
Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

Greek Salad (G*)(V)
Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

Complements

Brussel Sprouts (G*)(V)
Butter | Maple

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

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

Main

Oven Roasted Salmon
Roasted Bok Choy | Miso Citrus Soy Sauce

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

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

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

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

Dessert

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

Signature Dessert Station (V)(N)
Individual Desserts | Seasonal Fruit

(N) Contains Nuts(VG) Vegan(V) Vegetarian(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.