SMOKEHOUSE

Appetisers

**Smokehouse Beef Nachos**
Pepper Jack Cheese, Onions, Bell Peppers, Olives and Tomato Salsa

**Shrimp Caesar Salad**
Popcorn Shrimp, Sun-blushed Tomatoes, Romaine Lettuce, Parmesan and Ciabatta Croutons

**Buffalo Chicken Wings**
Sweet Chilli Sauce

**Maryland Crab Cake**
Alaskan Crab and Cajun Crème Fraîche with Fiery Tomato Sauce and Avocado Cream

**Loaded Potato Skins**
BBQ Chicken, Hickory Smoked Bacon and Monterey Jack Cheese
or Spring Onions and a Creamy Jalapeño Ranch Dressing (v)

Main Courses

**Coconut Crusted Shrimp**
Peach and Mango Chutney

**Blackened Salmon**
Mango, Mint and Tomato Salsa with Jambalaya Rice

**Buttermilk Southern Fried Chicken**
Roasted Corn, Sun-blushed Tomatoes and a Black Bean and Avocado Salsa

**Road House Sliders**
Prime Black Angus Beef* and Pulled Pork, American Bacon and Monterey Jack Cheese in Jalapeño Brioche Buns with Cajun Onion Rings

**Memphis Style Baby Back Ribs**
Sweet Spiced Rub and Jack Daniels Honey BBQ Sauce

**Slow Cooked Chipotle Beef Brisket**
Chimichurri Sauce

**Cajun Vegetable and Five Bean Stew**
Sweet Potato and Roasted Corn Fritters (v)
SMOKEHOUSE

Sides

Mac & Cheese
Loaded Hasselback Potatoes with Bacon, Cheddar, Sour Cream and Chives
Cajun Fries
BBQ Style Beans with Pulled Pork
Creamed Corn with Piquillo Peppers
Steamed Broccoli

Desserts

Cookies and Cream Tart
Spiced Peach and Vanilla Cream
Molten Chocolate Doughnut
Vanilla Ice Cream

Vanilla Cheesecake with Oreo Crumb
Toasted Marshmallows, Chocolate Ganache and Pecan Ice Cream
Salted Caramel and Popcorn Pudding
Glazed Apple and Cinnamon Madeleine

(v) – Denotes vegetarian choice

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.
The classic American Smokehouse delivers a delicious and distinctive style of barbecuing where the meat melts in your mouth.

Dry rubs add an extra depth of taste to accompany the deep, hearty flavours of Southern recipes such as French-inspired Cajun cuisine and soul food classics.

So while the American menu, like the country itself, is a celebration of many influences, the grill brings it all memorably together.
SMOKEHOUSE WINE FLIGHT $22.00

Join us for a journey of discovery as we introduce you to three wines perfectly matched with the menu.

Chardonnay, Geyser Peak, California, USA
Velvet Devil, Charles Smith, Washington State, USA
Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile

**WHITE WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>250ML</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>Chardonnay, Château St. Jean, Sonoma County, California</td>
<td>$17.50</td>
<td>$50.00</td>
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<tr>
<td>Chardonnay, Geyser Peak, California</td>
<td>$12.25</td>
<td>$35.00</td>
</tr>
<tr>
<td>Riesling Kung Fu Girl, Charles Smith, Washington State</td>
<td>$15.75</td>
<td>$45.00</td>
</tr>
<tr>
<td>Sauvignon Blanc, Geyser Peak, California</td>
<td>$12.25</td>
<td>$35.00</td>
</tr>
<tr>
<td>Viognier, Clay Station Vineyards, Lodi, California</td>
<td>$15.75</td>
<td>$45.00</td>
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**ROSE WINE**

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<thead>
<tr>
<th>Wine</th>
<th>250ML</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>Zinfandel Rosé, The Bulletin, California</td>
<td>$12.50</td>
<td>$36.00</td>
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**RED WINE**

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<thead>
<tr>
<th>Wine</th>
<th>250ML</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon, Stone Barn, California</td>
<td>$12.25</td>
<td>$35.00</td>
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<tr>
<td>Merlot Velvet Devil, Charles Smith, Washington State</td>
<td>$15.75</td>
<td>$45.00</td>
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<tr>
<td>Old Vine Zinfandel, Ironstone Vineyards, Lodi, California</td>
<td>$16.75</td>
<td>$47.50</td>
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<tr>
<td>Pinot Noir, A to Z Wineworks, Dundee Hills, Oregon</td>
<td>$19.25</td>
<td>$55.00</td>
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<tr>
<td>Syrah Boom Boom, Charles Smith, Washington State</td>
<td>$17.50</td>
<td>$50.00</td>
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**SWEET WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>75ML</th>
<th>BOTTLE</th>
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</thead>
<tbody>
<tr>
<td>Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile (375ml)</td>
<td>$7.95</td>
<td>$36.00</td>
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**AMERICAN BEERS**

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<thead>
<tr>
<th>Beer</th>
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<tbody>
<tr>
<td>Sierra Nevada, American Pale Ale - 355ml, 5.6% abv</td>
<td>$5.95</td>
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<tr>
<td>Blue Moon Belgian White - 355 ml, 5.4% abv</td>
<td>$5.95</td>
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<tr>
<td>Brooklyn Lager - 355ml, 5.2% abv</td>
<td>$5.75</td>
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All wines by the glass are served as 250ml measures. 150ml measures are available on request. The Wine Flight consists of 3 glasses, each of 150ml for white and red wine and 75ml for sweet wine. All bar purchases are subject to a 15% service charge.