



CAPTAIN'S DINNER



Departs from 990 North Harbor Drive, San Diego, CA
Boarding time: 7:00 PM | Cruising: 7:30-10:00 PM

What You Get

- Boarding champagne
- Three-course dinner
- Children's Dinners available
- DJ Entertainment for music and dancing
- 25 miles of beautiful downtown San Diego scenery
- Vegetarian options available
- Two-and-a-half-hour cruise

Optional Starters (Additional Charge)

- Flagship Soup Du Jour \$8.00
- Hazelnut Encrusted Baked Brie with a Dried Fig and Port wine Jam served with Toasted Crostini \$8.00
- Chipotle Hummus and Grilled Flatbread \$8.00
- Chilled Jumbo Mexican White Prawns with Spicy Cocktail Sauce \$10.00

Salad

- Flagship Caesar Wedge – Crisp hearts of romaine, shaved Parmesan cheese, garlic croutons and classic Caesar dressing
- Locally Baked Fresh Breads from St. Tropez Bakery and creamery butter

Entrée (Please select one of the following entrees when making your reservation.) All entrees served with today's Farm Fresh Vegetables

- **Grilled New York Strip Steak**
A generous cut of tender, aged beef, seasoned with cracked black pepper, grilled and served with blue cheese walnut butter. Paired with roasted garlic mashed potatoes and fresh seasonal vegetables.
- **Locally Caught Seasonal Fish**
Fresh caught, sustainable local fish filet, simply grilled and brushed with citrus and garlic. Paired with roasted garlic mashed potatoes and fresh seasonal vegetables.
- **Chicken Osso Bucco**
Free range chicken slowly braised in wine, stock, tomatoes, aromatic vegetables, and topped with gremolata. Paired with roasted garlic mashed potatoes and fresh seasonal vegetables.
- **Grilled Vegetable and Pearl Couscous Strata**
Local farm fresh vegetables, marinated and grilled with balsamic glaze, layered with pearl couscous and creamy goat cheese. Paired with fresh broccoli spears and carrots.

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Dessert Selections (Please select one of the following desserts when making your reservation)

- **Semi-Traditional Mud Pie**
Justin Starboard chocolate ganache, Alesmith Nautical Nut Brown caramel sauce
- **Classic Cheesecake**
Driscoll Farms fresh berry compote
- **Pecan Brownie ala Mode**
Justin Starboard chocolate ganache
- **Fresh Seasonal Fruits and Local Berries**

Featured Special Child's Dinner:

Children ages 4-12 years old only.

- Macaroni and Cheese Entrée, Chicken Fingers, Two Huge Chocolate Chip Cookies and Seasonal Fresh Fruit