



salty dog

1. nautical slang for an experienced sailor who has spent much of his life aboard a ship at sea
2. a salty dog is often given increased credibility by ship mates in matters pertaining to ship-board life and duties



RENOWNED GASTROPUB CHEF ERNESTO UCHIMURA

We're pleased to have developed our new Salty Dog Gastropub in partnership with the highly-acclaimed gastropub chef, Ernesto Uchimura. Chef Uchimura was born in

Buenos Aires, Argentina into a multicultural family with roots in the Americas, Asia, and Europe. Growing up in Los Angeles – surrounded by traditional foods from his mixed heritage – sparked an interest in the world of gastronomy.

After years of cooking with his family, Chef Uchimura went on to hone his craft at Paul Smith's College culinary school in New York. Upon graduation, Chef Uchimura began establishing his personal style and brand — innovative and modern comfort food — at restaurants in New York and Los Angeles.

Chef Uchimura stepped into the spotlight as the opening Corporate Executive Chef and Partner for the mega brand, Umami Burger. There, he was instrumental in creating and growing Umami into a national group that earned much critical and commercial success. Uchimura went on to become Plan Check's founding Chef and Partner in the opening of Plan Check Kitchen + Bar. Launching another successful project, Chef Uchimura garnered even more critical acclaim with recognition including "Chef of the Year: The Comfort Master" from *Los Angeles* magazine, "Best New Dish" for his Smokey Fried Chicken from *Angeleno* magazine, "Best Sandwich in America: Chicken" by *Restaurant Hospitality*, and "Best Burger" in Los Angeles by *LA Weekly*.



EST.

2015

THE SALTY DOG

GASTROPUB 



PRINCESS CRUISES

come back new®

WINES BY THE GLASS

Choose from a glass or a glass and a half



WHITE

Riesling, Snowy Creek Stonefruit, King Valley, Victoria	9.00		12.50
Sauvignon Blanc, Nobilo, Marlborough, New Zealand	10.00		13.50
Pinot Grigio, Danzante, Delle Venezie, Italy	9.00		12.75
Chardonnay, Seahorse Bay, South Eastern Australia	8.00		11.50

RED

Shiraz, Brown Brothers, Victoria, Australia	10.00		13.50
Pinot Noir, Tyrrell's, South Eastern Australia	9.00		12.75
Merlot, Stone Circle, New England, NSW	9.00		12.75
Cabernet Sauvignon, Wolf Blass, South Eastern Australia	9.00		12.75

BUBBLES

Maschio Prosecco Piccolo, Veneto, Italy	9.00		
White Zinfandel, Woodbridge, California, USA	8.00		12.00

CLASSIC CRAFT COCKTAILS 13.95

Salty Dog Favourites

BLOODY DERBY

Ubons Bloody Mary Mix
(Spicy or Mild), Bulleit
Bourbon, Slice of Bacon

SEAWITCH STEAM

Woodford Reserve, Sweet
Vermouth, Seawitch IPA Syrup,
Fresh Lemon

SALTY DOG NEGRONI

Bombay Sapphire, Campari,
Sweet Vermouth,
Blood Orange Syrup

OLD FASHIONED

Knob Creek, Fresh Orange,
Bitters, Sugar

WHISKEY SOUR

John Jacob Rye, Citrus Mix

LONG ISLAND ICE TEA

Grey Goose, Bombay Sapphire,
Bacardi, Cointreau,
Citrus Mix

24K MARGARITA

1800 Tequila, Cointreau,
Grand Marnier, Margarita Mix

COSMOPOLITAN

Absolut Citron, Triple Sec,
Lime Juice, Cranberry Juice

INTERNATIONAL BEER/CIDER

Corona.....	7.95
Beez Neez Honey Wheat.....	7.50
Heineken	7.50
Grolsch.....	8.00
Guinness.....	8.00
Fat Yak.....	6.50

DRAFT BEER

Heineken Draft.....	5.50
Newcastle Brown Ale.....	6.50

Please inquire about our Whiskey selection.

Guests under 18 years of age are not permitted to purchase or consume alcohol onboard a Princess vessel at any time.

SALTY DOG PLATES

Cover charge of \$18.00 per person

Select **two gourmet plates** from the variety of dishes inspired by pub favourites below.

Complimentary Appetizer

ERNESTO'S DIP STICKS From Chef Uchimura

Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

EMMENTHAL & GRUYÈRE GRILLED CHEESE

With creamed white
tomato soup

MARYLAND-STYLE JUMBO LUMP CRABCAKE

Old Bay Spice, roasted
garlic remoulade

THE "ERNESTO"*

From burger expert Chef Uchimura
Fresh ground rib eye and short
rib patty, grilled pork belly, cave-
aged Gruyère, caramelized kimchi
beer battered jalapeño, charred
onion aioli, smoked salt & pepper
brioche bun

Served with Truffle-Parmesan or
Sweet Potato Fries.



WILD CAUGHT CALAMARI FRITES

Ale battered, cornmeal crusted,
lemon curry, tartar sauce

SPICY STOUT BEEF SHORT RIBS

Stout-orange blossom
honey glaze

WILD MUSHROOM SAUTÉ*

Porcini, portobello & shiitake,
crispy poached egg, oregano,
smoked scamorza, truffle-garlic
purée, lemon zest

CHARRED ASPARAGUS AND TOASTED HALOUMI CHEESE

Lemon-shallot vinaigrette,
smoked almonds

LOBSTER MAC & CHEESE

Aged cheddar, Gruyère
and parmesan, truffled cream,
crispy crumble

BEEF SHORT RIB POUTINE

Braised in Cabernet wine,
rosemary gravy, potato frites,
cheddar cheese curds

SALTY DOG DESSERTS

Select one

STRAWBERRIES & CREAM

Ricotta, honeycomb crisps

BOURBON CHOCOLATE

POT DE CRÈME
Salted caramel popcorn

COFFEE & DOUGHNUTS

Espresso mousse,
cinnamon sugar jelly doughnuts

LEMON POSSET

Pistachio crunch

Vegetarian

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.