

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

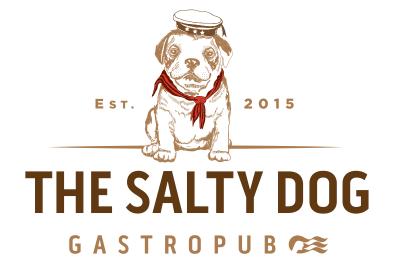
We're pleased to have developed our new Salty Dog Gastropub in partnership with the highly-acclaimed gastropub chef, Ernesto Uchimura. Chef Uchimura was born in

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*.





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

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, caveaged 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

INTERNATIONAL BEER/CIDER

Corona	
Beez Neez Honey Wheat	
Heineken	
Grolsch	
Guinness	
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 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

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

[💟] Vegetarian