Neptune’s evokes images of Neptune casting his trident upon the waters to conjure the freshest fish and seafood from the abyss. An al fresco, seaside setting, low lights, skies brimming with stars and the gentle murmur of the waves mingle with the aromas and tastes of the Mediterranean to convey the experience of dining at an elegant but casual seaside bistro on the Amalfi Coast. Simple, flavorful seafood in an unparalleled seaside setting.

**GREAT BEGINNINGS**

**Fruit Juices**
Orange, apple, pineapple, cranberry, grapefruit juice

**Fruit Salad**
Tropical fruits in season, fresh berries, orange-ginger syrup

**Cereal**
Corn flakes, frosted flakes, raisin bran or all bran cereal. Regular, low fat or soy milk

**Muesli Berry Boost**
Fresh berries, granola, honey scented yogurt

**Yogurt**
Flavored and plain

**Pastry Basket**
Croissants, assorted Danish, muffins

**Steel-Cut Oatmeal**
Brown sugar, golden raisins, almonds

**HOT SIGNATURE DISHES**

**Classic Eggs Benedict**
Grilled ham, Hollandaise sauce, paprika dust

**Avocado Toast**
Oven-dried Roma tomato, fresh avocado, feta cheese, poached egg, Hollandaise sauce

**Fluffy Pancake**
Blueberry compote, warm maple syrup

**Frittata Rustica**
Spinach, asiago, provolone, roasted vegetables, prosciutto ham, dill sour cream

**HOT CLASSICS**

**Vegan Chorizo & Baked Beans**
Grilled premium plant-based Hungry Planet® chorizo, tomato, onion, pepper, scallion, crispy hash browns

**Two Eggs Any Style**
Crispy hash browns, choice of bacon, ham or sausage

**French Toast**
Banana stuffed French toast, berry compote, warm rum syrup

**SIDES**

**Breakfast Pork Sausage**
Bacon
Grilled Ham

**Baked Beans**
Toast
Hash Browns

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**LUNCH MENU**

**Soup & Sandwich**
Lentil & root vegetable soup and grilled ham & cheese sandwich, fried onion rings

**Fattoush Salad**
Lebanese style salad with romaine lettuce, tomato, cucumber, radishes, crispy pita bread, lemon dressing
*Also available with grilled chicken breast or shrimp*

**Chargrilled Beef Burger**
Beef patty, lettuce, tomato, onion, dill pickles, choice of Swiss, Cheddar, Provolone or American cheese, fries

**Salmon & Vegetable Kebob**
Apple & vegetable quinoa

**Greek Salad**
Fresh garden greens, diced tomatoes, cucumber, onion, olives, feta cheese, pita bread with garlic-herb drizzle
*Also available with grilled chicken breast or jumbo shrimp skewer*

**Shrimp Bruschetta**
Toasted garlic bread, tomatoes, shrimp, oregano, arugula, pesto oil

**Saffron Fish Basket**
Fried white fish in saffron batter, lemon tzatziki

**Premium Plant-Based Hungry Planet® Burger**
Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, fries

**Mahi Mahi**
Grilled fish fillet, market vegetables, lemon-butter cream sauce, fried capers

**Grilled Curried Chicken Breast**
Pita, lettuce, tomato, tzatziki sauce

**KIDS**

**Kids’ Burger**
Lettuce, tomato, house sauce, fries

**Toasted Pita with Peanut Butter & Apple**
Carrot & cucumber sticks

**DESSERTS**

**Sugared Doughnut**
Strawberry jam, vanilla syrup, whipped cream

**Chocolate Churros**
Banana cream, chocolate sauce

**Pineapple Tagine**
Pineapple salad with vanilla, anise, cardamom, clove

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APPETIZERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
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<tbody>
<tr>
<td>Fish Rillettes</td>
<td>Creamy seafood spread of smoked salmon, mackerel, trout and sour cream, garlic crostini</td>
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<tr>
<td>Köfta Kebab</td>
<td>Grilled premium plant-based Hungry Planet® meat kebab, Harissa dip, tabbouleh salad, grilled pita bread</td>
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<tr>
<td>Seafood Caesar</td>
<td>Shrimp, scallops, mussels, clams, octopus, cherry tomatoes, Kalamata olives, Caesar dressing extra virgin olive oil</td>
</tr>
<tr>
<td>Steamed Mussels</td>
<td>Shallots, leeks, white wine, cream, garlic crostini</td>
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ENTREES

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
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<tbody>
<tr>
<td>Linguine alle Vongole</td>
<td>Linguine, clams, olive oil, garlic, white wine, red chili flakes</td>
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<tr>
<td>Stuffed Bell Pepper</td>
<td>Green bell pepper, premium plant-based Hungry Planet® meat, rice &amp; red beans, grilled zucchini ribbons, tomato sauce</td>
</tr>
<tr>
<td>Moroccan-Inspired Grilled Snapper Fillet</td>
<td>Harissa paste, steamed rice pilaf, broccoli, cumber-tomato yogurt dip</td>
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<tr>
<td>Chicken Marsala</td>
<td>Pan-seared chicken scaloppini, grilled zucchini ribbons, mushrooms, Marsala wine reduction</td>
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KIDS

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Penne Pasta</td>
<td>Tomato sauce, Parmesan</td>
</tr>
<tr>
<td>Battered Fish</td>
<td>Fried, pea purée, lemon wedge, tartar sauce</td>
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</tbody>
</table>

DESSERTS

<table>
<thead>
<tr>
<th>Name</th>
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</thead>
<tbody>
<tr>
<td>Baklava</td>
<td>Crisp phyllo, honey, nuts, caramel, butterscotch</td>
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<tr>
<td>Chocolate Pudding with Caramelized Banana</td>
<td>Flourless chocolate pudding, brandy snaps</td>
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<tr>
<td>Short Crust Almond Tart</td>
<td>Almond tart, poached apricots, mascarpone cream</td>
</tr>
</tbody>
</table>

Vegan  Vegetarian  Balanced Lifestyle  Gluten Free  Lactose Free
These dishes offer healthier preparations and lower calorie counts. Please consult your server on which dishes can be prepared gluten-free. Please consult your server on which dishes can be prepared lactose-free.

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