



## *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*.



# THE SALTY DOG

G A S T R O P U B 



PRINCESS CRUISES

come back new®

## WINES BY THE GLASS

Choose from a glass or a glass and a half



### WHITE

Riesling, Hogue, Columbia Valley, Washington, USA	7.00   10.25
Sauvignon Blanc, Nobilo, Marlborough, New Zealand	8.00   11.50
Pinot Grigio, Danzante, Delle Venezie, Italy	8.00   11.50
Chardonnay, Clos Du Bois, North Coast, California, USA	8.00   11.50

### RED

Zinfandel, Zen of Zin, California, USA	7.00   10.25
Pinot Noir, Estancia, Monterey, California, USA	8.00   11.50
Merlot, Ancient Peaks, Paso Robles, California, USA	8.00   11.50
Cabernet Sauvignon, Clos Du Bois, California, USA	8.00   11.50

### BUBBLES

Korbel Brut Reserve (187ml bottle), California, USA	8.00   -
Rosé les Fumées Blanches, Côtes de Gascogne, France	8.00   11.50

## CLASSIC CRAFT COCKTAILS 8.95

Salty Dog Favorites

### 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

Dos Equis .....	5.25
Budweiser or Bud Light.....	5.95
Heineken .....	5.50
Stella.....	5.95
Guinness.....	5.95
Rekorderlig Strawberry-Lime or Pear Cider.....	6.50

## DRAFT BEER

Heineken Draft.....	4.50
Newcastle Brown Ale.....	5.50

Please inquire about our Whiskey selection.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. A gratuity may be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. All inclusive beverage packages may not be shared or transferred and their use is restricted to specific venues.

## SALTY DOG PLATES Cover charge of \$12.00 per person

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