

3 Hour Dinner Cruise

Tuesday - Saturday: Boarding @ 6:30 PM Cruising from 7:00 PM - 10:00 PM

Sunday: Boarding @ 5:30 PM Cruising from 6:00 PM - 9:00 PM

- ★ Cruising on smooth inland waterways.
- ★ Complete “Sit-down” dinner with an individual choice of seven, or ten entrees prepared on board and served to your table.
- ★ Plush, comfortable reserved seating within one of our dining areas.
- ★ Three decks - two enclosed and climatically controlled and a top observation deck.
- ★ A mix of live entertainment and a wide variety of recorded selections to satisfy any musical request.
- ★ Full cocktail service available.

Choice of Entrees Include:

1. Chicken Marsala

Tender breast of boneless chicken sauteed and finished with Marsala-laced mushroom demi glace ~ Served with wild rice and seasonal vegetable

2. Fresh from the Wharf

Chef’s Selection from the Seafood Market ~ Served with wild rice and seasonal vegetable

3. Pasta Primavera

Penne pasta tossed with Fresh Vegetables and served with our homemade creamy Alfredo sauce

4. Mediterranean Pasta with Chicken or Shrimp

Penne pasta complemented with sauteed tomatoes, herbs, black olives and Feta ~ Your choice of seared breast of boneless chicken or large blue water shrimp

5. Key West Grilled Chicken

A boneless, skinless breast of chicken marinated with the fresh flavors of Key Lime and ginger then grilled to perfection ~ Served with wild rice and seasonal vegetable

6. Vegetarian Harvest

Selection of the freshest available vegetables, tastefully prepared and creatively presented

7. Pasta Alfredo with Chicken or Shrimp

Your choice of seared breast of boneless chicken or large blue water shrimp combined with our creamy Alfredo sauce and finished with fresh Parmesan ~ Served over Penne pasta

8. Flat Iron Steak

Tender Choice 10oz Flat Iron Steak grilled to your order ~ Served with chef selection of potatoes and seasonal vegetable

9. Classic Filet Mignon

Tenderloin of beef grilled to your order, complemented with a sauce Bearnaise ~ Served with chef selection of potatoes and seasonal vegetable

10. Beef Bourguignon

Our version of the traditional French recipe. Braised beef loin tips in burgundy wine reduction flavored with garlic, onions, carrots and mushrooms ~ Served over Red Bliss potatoes

All dinner entrees are served with a Tropical Baby Green Salad, Bread accompanied with olive oil, herbs and spices, House Dessert, Coffee & Tea.



10 Entree Selection

Our most popular menu ~ Guests get an individual choice of any of the ten entrees listed above.

Retail Dinner Per Person:

\$53.25 + 18% service charge & tax = **\$67.23**

Groups of 20 guests or more:

\$39.20 + 18% service charge & tax = **\$49.50**

7 Entree Selection

Guests get an individual choice, limited to only the entrees numbered one through seven, as listed on our menu above.

*Only available with **Groups of 20 guests or more***

Per Person:

\$36.24 + 18 % service charge & tax = **\$45.75**

The service charge covers the addition of coffee & tea service and the gratuity for your server.

Prices not valid December 1-23 or on holidays & special cruises. Prices valid through 12/30/12.

Your guests will be seated at reserved tables within a dining area.

Private dining areas are available with certain minimum guarantees.

For Private Charters, please ask for information for corresponding fees and minimums.