

DRINKS

Dutch 150 10

De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita 10.75

Cazadores Blanco Tequila, Lime, Cointreau

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Patrona Paloma 10.75

Patron Silver Tequila, fresh grapefruit, lime and soda

Cosmopolitan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Featured Beer 7.75

150th Hal Pils

STARTERS

Ethan Stowell

Baby Beets 

hazelnut pesto, burrata, aged balsamic vinegar, olive oil

Andy Matsuda

Sushi Roll Trio *

spicy tuna volcano-asparagus avocado roll

David Burke

Crab Cake

“Baltimore-spiced” tomato vinaigrette

Rudi Sodamin

Coconut Crusted Shrimp 

beet and green beans salad, palm hearts, lemon, chive vinaigrette

Rudi Sodamin

Roasted Zucchini Bisque

apple, basil

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

MAINS

Ethan Stowell

Rigatoni with Italian sausage

tomato sauce, oregano

David Burke

Roasted Spice Crusted Prime Rib with Wild Mushrooms *

vegetable stew, horseradish-mustard mousse

Jonnie Boer

Roasted Chicken with Gnocchi

fried corn, sour corn, and pumpkin

David Burke

Barramundi with Prosciutto

lemon-potato puree, tomato concasee, zucchini

Andy Matsuda

Vegetable Tempura Udon 

asparagus, shitake, Mirin soya broth

10 oz. New York Striploin *

polenta fries, portabella mushroom

Beechers Mac n' Cheese

chives, buttered bread crumbs

Grilled Salmon with Capers and Dill 

sesame brown rice, honey roasted carrots

Seared Tuna and Shaved Asparagus Salad *

roasted yellow beets, frisée lettuce, zucchini, vinaigrette

CLUB ORANGE DAILY SPECIAL

Braised Beef Short Rib

pineapple pico, mole

MORIMOTO

Fresh Black Cod Yuzu * 25

yogurt miso pickle vegetables, kimchi eggplant, fried rice, garlic soy

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetables

FEATURED

12 oz. Pinnacle Grill Boneless Ribeye * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

Rudi Sodamin

Ricotta Raspberry Tart vanilla ice cream

Jacques Torres

Chocolate Puff Pastry Craquelin pastry cream and praline

Hazelnut Mousse Cake  vanilla sponge cake, rum-flavored hazelnut mousse

Chocolate Croissant Bread Pudding warm rum vanilla sauce

Artisan Cheese Selection Havarti, Maaslander, Chaumes, gouda

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.50

Cappuccino 3.50



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.