

## DRINKS

### Royal 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

Absolute Citron vodka, Cointreau, fresh sour mix, cranberry

### Featured Beer 7.75

150th Hal Pils

## STARTERS

### PORT <sup>TO</sup>TABLE

#### Corn and Salt Fish Fritter

garlic aioli

#### Quinoa and Pomegranate 🍷

roasted pumpkin, goat cheese

#### Seared Black Pepper Duck Breast \*

apple-celeriac salad, lingonberry cream

#### Arugula and Pumpkin Salad 🍷

pine nuts, tomato, feta cheese

#### French Onion Soup

Gruyère cheese crouton

#### Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

#### Chicken and Chorizo Soup

Spanish rice, saffron, carrots, bell peppers

### PORT <sup>TO</sup>TABLE

Regionally inspired local dishes and ingredients so you can taste Caribbean right here onboard.

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

### PORT TO TABLE

#### Fresh Mahi-Mahi Diablo \*

cilantro rice, guajillo chilies, chipotle, tomato

#### Farfalle Boscaiola

tomatoes, onions, pancetta, white wine, olive oil, parmesan cheese

#### Flat Iron Steak Chimichurri \*

jalapenos pepper jack polenta, green beans

#### Jerk Lamb Shank

potato mash

#### Eggplant Cannelloni Parmigiano

asparagus risotto

#### Turkey Roast and Cranberry

apple-pecan stuffing, dill carrots, brussels sprouts, candied potato

#### Broiled Salmon with Herb Mustard Glaze \*

roasted leeks, red bell pepper, mashed potatoes

#### New York Strip Loin Steak Fries \*

garlic herb butter

#### Rustic Home-Made Lasagna

tomato sauce, basil

#### 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

#### Veal Cutlet, Green Olives and Thyme

mushroom risotto

### MORIMOTO

#### Morimoto Epice Lobster Tails \* 25

lemon foam, seasonal vegetables

#### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

### FEATURED

#### 5 oz. Filet Mignon & 5 oz. Lobster \* 25

grilled asparagus, baked potato, garlic butter


#### 12 oz. Pinnacle Grill Strip Loin Steak \* 20

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

## DESSERTS

**Strawberry Pavlova** whipped cream, toasted almonds

**Chocolate Caramel Tart** chocolate shavings

**Almond Fruit Cake** almond butter cake, cherries, berries, Frangelico whipped cream 

**Caribbean Bread Pudding** warm rum vanilla sauce

**Artisan Cheese Selection** edam, Swiss, brie, gouda

**Ice Creams & Hot Fudge Sundae with Nuts**

**Espresso 2.50          Cappuccino 3.50**

**B 52 in a souvenir glass 9.25**

Kahlua, Grand Marnier and Bailey's Irish Cream



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.