

DRINKS

RoyalDutch 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

Pineapple Jumbo Shrimp Cocktail 

sweet Thai chili aioli

Veal Tataki * 

black garlic wasabi, yuzu juice

Escargots Bourguignon

herb garlic butter, Burgundy wine, French bread

Date, Goat Cheese and Baby Greens 

raspberry vinaigrette

Classic Caesar Salad

romaine lettuce, parmesan cheese, garlic croutons, caesar dressing, anchovies

Citrus Tomato Soup 

Greek yogurt, pesto croutons

French Onion Soup

Gruyère cheese crouton

MAINS

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.

Cheese Tortellini

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

Grilled Lamb Chops, Smoked Eggplant*

quinoa-tabbouleh, tomato criolla

Filet Mignon Green Peppercorn Sauce *

potato prawn rosti, worcestershire butter, asparagus

New York Strip Loin *

fries, garlic-herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Shrimp, Andouille & Grits

okra, tomato sauce, citrus, roasted poblano pepper

Grilled Fresh Salmon with Capers and Dill *

cilantro rice

Zucchini Tomato Tart

Moroccan spiced roasted vegetables, quinoa

Rustic Home-Made Lasagna

chunky tomato sauce, basil

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

Crème Brûlée

Grand Marnier custard, caramelized sugar

Double Chocolate Cheesecake

white chocolate sauce

Linzer Torte

hazelnut pastry shell, raspberry jam, pastry lattice

Jamaican Bread Pudding warm rum vanilla sauce

Artisan Cheese Selection havarti, asiago, gouda, blue cheese

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.50 Cappuccino 3.50

After Eight in a souvenir glass 9.25

Bailey's Irish Cream, Crème de Cacao Green and



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.