

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 TO TABLE

Tuna Tiradito *

chili, leeks

Spiced Coconut Crusted Meatballs

pork, garlic aioli

Watermelon and Feta Cheese

mint, orange, arugula

Mix Greens, Artichoke, Farro Salad

taggiasca olive, salami

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Carrot and Coconut Soup

ginger, orange, chives, crème fraîche

PORT TO 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

Rockfish Cou-Cou * GF

cornmeal okra, tomato

Fusilli a la Vodka

pancetta, marinara, cream

Prime Rib of Beef au Jus * GF

green bean almandine, sugar-glazed carrots, baked potato

Port Braised Lamb Shank

butter bean puree, gremolata

Vegan Slow Baked Zucchini Filled with Baby Vegetables

basil, spaghetti aglio e olio, pepperoncino, sauteed spinach

Garlic-Herb Roasted Chicken

avocado-tomato corn salad



Roasted Baby Pork Ribs

espresso BBQ sauce

Salmon with Mango Sauce * GF

stir-fried vegetables, wasabi mashed potatoes

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 Norwegian Fresh Salmon with Capers and Dill GF

sesame brown rice, honey roasted carrots

Seared Tuna and Shaved Asparagus Salad *

roasted yellow beets, frisée lettuce, zucchini, vinaigrette

CLUB ORANGE DAILY SPECIAL

Roasted Leg Lamb, Cardamon and Orange

white beans and spinach

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

Chocolate-Raspberry Tart milk chocolate cremeux

Tres Leches Crème Caramel berries

Passion Fruit Mousse Torte vanilla crust, chantilly 

Chocolate Hazelnut 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

Tangerine Dream in a souvenir glass 9.25

Grand Marnier and Crème de Cacao White

 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.