

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

Caribbean Pepper Pot

beef, pork, scotch bonnet

Smoked Chicken with Golden Raisins

curried celery remoulade

Roasted Tahini Beet Dip

pine nuts, cauliflower, olive oil, cilantro, focaccia

Seafood Spring Roll

sweet chili sauce

Mixed Greens Salad with Haricot Vert

walnuts, dried cherries, feta

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

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

Mustard Crusted Tuna with Onion Rings *

tomato-shrimp vinaigrette, honey-soy glazed corn kernels

Pappardelle with Chicken Meatballs

basil, parmesan

Boneless Short Rib with Black Olives

mashed butternut squash, roasted shallot, red wine

Calf's Liver with Apples and Pancetta * GF

caramelized onion, sautéed spinach, potato pancake

Oven-Baked Eggplant Parmigiana V

provolone cheese, spaghetti, marinara sauce

New York Strip Loin*

steak fries, garlic herb butter

Wiener Schnitzel

pork, home-fried potatoes, lingonberry compote, green beans, carrots

Pan-Seared Salmon with Vegetable Confit * GF

artichoke, tomato, onion, basil, lemon, celeriac and potato purée

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 Pork Belly, Pineapple Tatin

whipped potato, green beans, and red onion

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

Sacher Torte apricot preserves, whipped cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble Tart vanilla sauce NS

Blueberry Croissant 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

Banana Split in a souvenir glass \$ 9.25

Amaretto, Crème de Cacao and Crème de Banana

V Vegetarian GF Gluten Free ND Non-Dairy NS 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.