

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

Jerked Chicken Egg Roll

island slaw, chili mango

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

Salmon and Tuna Poke*

crème fraiche, chili, plantain

Frisee Lettuce, Bacon, and Red Skin Potato ^{GF}

boiled egg, cherry tomato, cucumber

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Tortilla Soup with Mushrooms ^V

avocado, radish, ancho

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

Slow Roasted Spiced Lamb Leg *

mango mint salsa, red coconut rice, braised carrot

Mafaldini with Chicken and Poblano Cream

tomato, cilantro, and corn kernels

Red Wine Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Crispy Sweet-and-Sour Shrimp

steamed jasmine rice, sweet-and-sour vegetables

Three Cheese Vegetable Enchilada

salsa roja, black bean casserole

New York Strip Loin *

Steak fries, garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Roasted Salmon with Granny Smith Apple Butter *

baby zucchini, baby turnips

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, frisee 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



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.

Tripple Berry Alaskan Tart lime-scented diplomat cream

Double Chocolate Tart crème anglaise

Pear Strudel vanilla sauce **NS**

Blueberry Croissant 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

Hazel Eyes in a souvenir glass 9.25

Frangelico, Bailey's Irish Cream and Kahlua

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.