

## DRINKS

### **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**

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

### **Featured Beer 7.75**

150th Hal Pils

## STARTERS

### **PORT TO TABLE**

#### **Chilly Caribbean Shrimp Cocktail \***

orange habanero aioli, citrus segments

#### **Chicken, Ham, Parmesan Croquette**

spiced saffron aioli

#### **Sweet Tomato and Fresh Buffalo Mozzarella** 🌿

aged balsamic vinegar, olive oil, basil, focaccia

#### **Chopped Garden Salad** 🌿

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic mixed seeds

#### **Green Chile and Corn Chowder** 🌿

roasted bell pepper, cilantro

#### **Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

#### **French Onion Soup**

Gruyère cheese crouton

### **PORT TO TABLE**

Regionally inspired local dishes and ingredients so you can taste North Europe 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

#### Ocean Fresh Cobia \*

saffron risotto, mussels, clams, peppers

#### Bucatini Caponata 🌿

eggplant, olives, bell pepper, capers, basil, pine nuts

#### Roasted Boneless Chicken Leg

chimmi churri, sweet pea risotto

#### Jerked Pork Tenderloin \*

peanuts, black beans, rice pilaf, collard greens

#### Curried Vegetable Cutlet 🌿

Indian spices, garbanzo beans, tomato sauce, baby bok choy

#### Beef Pot Roast

roasted parsnip and root vegetables, potato mash

#### Grilled Salmon with Capers and Dill \* 🍷

baby zucchini, baby turnips

#### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

#### Rustic Homemade Lasagna

chunky tomato sauce, basil

#### 10 oz. New York Striploin \*

polenta fries, portabella mushroom

#### Beechers Mac n' Cheese

chives, buttered bread crumbs

#### Grilled North Sea Fresh 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

#### Peruvian Roasted Chicken

creamed corn, salsa verde, queso fresco

### 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

**Brazo de Mercedes** meringue and vanilla custard

**Chocolate Fudge Brownie Cheesecake** candied pecans, marshmallow

**Lemon Torte** light and refreshing 🍷

**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**

🌿 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.

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