

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

Corn and Salt Fish Fritter garlic aioli

Quinoa and Pomegranate 🍷

roasted pumpkin, goat cheese

Seared Black Pepper Duck Breast *

apple-celeriac salad, lingonberry cream

Arugula and Pumpkin Salad 🍷

pine nuts, tomato, feta cheese

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Chicken and Chorizo Soup

Spanish rice, saffron, carrots, bell peppers

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

Mahi Mahi Diablo

cilantro rice, guajillo chilies, chipotle, tomato

Farfalle Boscaiola

tomatoes, onions, pancetta, white wine, olive oil, parmesan cheese

Flat Iron Steak Chimichurri *

jalapenos pepper jack polenta, green beans

Jerk Lamb Shank

sweet potato mash

Eggplant Cannelloni Parmigiano

asparagus risotto

Turkey Roast and Cranberry

apple-pecan stuffing, dill carrots, brussels sprouts, candied sweet potato

Broiled Salmon with Herb Mustard Glaze *

roasted leeks, red bell pepper, mashed potatoes

New York Strip Loin Steak Fries *

garlic herb butter

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, frisée lettuce, zucchini, vinaigrette

CLUB ORANGE DAILY SPECIAL

Veal Cutlet, Green Olives and Thyme

mushroom risotto

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

Strawberry Pavlova whipped cream, toasted almonds

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake almond butter cake, cherries, berries, Frangelico whipped cream 

Caribbean 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

B 52 in a souvenir glass 9.25

Kahlua, Grand Marnier and Bailey's Irish Cream

 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.