

## 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

#### Shrimp Crostini

chili crème fraîche

#### Eggplant Hummus Dip

whole-wheat pita chips

#### Mozzarella and Tomatoes Salad

cucumbers, taggiasca olives

#### Chicken and Callaloo Soup

butternut squash, garlic, thyme, toasted coconut

#### French Onion Soup

Gruyère cheese crouton

#### Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

#### Gourmet Greens

toasted pecans, cherry tomatoes, orange segments

### 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

#### Parmesan-Panko Baked Hake \* GF

caper-gherkin aioli, crushed potatoes, zucchini

#### Spaghetti Aglio e Olio ND

shrimp, parsley, Roma tomato

#### Petite Beef Tender with Creamed Leeks and Bacon \*

thyme roasted potatoes, frizzled parsnip

#### Pork Chop with Parsnip Purée \* GF

bacon braised Brussels sprouts

#### Zucchini Tomato Tart V

Moroccan spiced roasted vegetables, quinoa

#### New York Strip Loin \* GF

Steak fries, garlic herb butter

#### Caribbean 'Jerk' Chicken Breast

Jamaican peas and rice, grilled pineapple spears

#### Brown Sugar Glazed Salmon \* GF

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

#### 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 GF

Sesame brown rice, honey roasted carrots

#### Seared Tuna and Shaved Asparagus Salad \*

roasted yellow beets, frisée lettuce, zucchini, vinaigrette

#### CLUB ORANGE DAILY SPECIAL

#### Duck Breast with Dried Cherries

cabbage with bacon, rösti potatoes

### 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

**Diplomat Strawberry Tart** vanilla cream, pistachios

**Opera Cake** coffee butter cream

**Raspberry Mousse Torte** vanilla sable, whipped cream NS

**Cinnamon Roll Bread Pudding** warm rum vanilla sauce

**Artisan Cheese Selection** young gouda, Leiden, Manchego, brie

**Ice Creams & Hot Fudge Sundae with Nuts**

**Espresso 2.50      Cappuccino 3.50**

**Nutty Irishman in a souvenir glass      \$ 9.25**

Frangelico and Bailey's Irish Cream

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.