

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 Taco, Avocado and Lime

cilantro salsa, mango and black beans

Pickled Red Beet with Goat Cheese

pine nut vinaigrette

Thai Beef and Pickled Papaya *

scallions, cilantro, lime

Radicchio and Caramelized Pear Salad

frisée, grilled red pepper, blue cheese

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Black Bean Soup

garlic, cumin, mango salsa

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

Catfish Escabeche * GF

pickled vegetables, rice & beans, Charred scallion

Smoked Carne Asada*

rice, black beans, guacamole, warm flour tortillas

Fettuccine with Beef Short Rib Bolognese

oregano, parmesan

Parmesan-Coated Veal Loin

artichoke mushroom ragoût, mascarpone polenta, and French green beans

Beyond Meat Curry Coconut Meatballs ♻️

Thai red curry, eggplant, jasmine rice

Jamaican Braised Oxtail

peas n' rice, cabbage slaw

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Ginger-Cilantro Pesto * GF

basmati rice, sautéed Swiss chard, garlic, cherry tomatoes

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

Lemon Shrimp Mafaldini

cream, chives, basil pesto and garlic

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

Dulce De Leche Cheesecake coconut meringue

Sticky Toffee and Date Pudding crème anglaise

Chocolate Delight chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings NS

Coconut Bread 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

After Eight in a souvenir glass \$ 9.25

Bailey's Irish Cream, Crème de Cacao Green and Kahlua



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.