

## DRINKS

### **Dutch 150 10**

De Lijn Gin, Sparkling Wine, fresh lemon juice

### **Cazadores Margarita 10.75**

Cazadores Blanco Tequila, Lime, Cointreau

### **Cosmopolitan 12.00**

Stoli Citros vodka, Cointreau, cranberry, lime

### **Bahama Mama 10.75**

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

### **Pusser's Painkiller™ 10.75**

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

### **Featured Beer 7.75**

150th Hal Pils

## STARTERS

**PORT TO TABLE**

**Caribbean Pepper Pot**    
beef, pork, scotch bonnet

**Smoked Chicken with Golden Raisins**    
curried celery remoulade

**Roasted Tahini Beet Dip**  
pine nuts, cauliflower, olive oil, cilantro, focaccia

**Seafood Spring Roll**  
sweet chili sauce

**Mixed Greens Salad with Haricot Vert**   
walnuts, dried cherries, feta

**French Onion Soup**  
Gruyère cheese crouton

**Classic Caesar Salad**  
parmesan cheese, garlic croutons, anchovies

**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

#### Mustard Crusted Tuna with Onion Rings \*

tomato-shrimp vinaigrette, honey-soy glazed corn kernels

#### Pappardelle with Chicken Meatballs

basil, parmesan

#### Boneless Short Rib with Black Olives

mashed butternut squash, roasted shallot, red wine

#### Calf's Liver with Apples and Pancetta \* **GF**

caramelized onion, sautéed spinach, potato pancake

#### Oven-Baked Eggplant Parmigiana **V**

provolone cheese, spaghetti, marinara sauce

#### New York Strip Loin\*

steak fries, garlic herb butter

#### Wiener Schnitzel

pork, home-fried potatoes, lingonberry compote, green bean, carrots

#### Pan-Seared Salmon with Vegetable Confit \* **GF**

artichoke, tomato, onion, basil, lemon, celeriac and potato purée

#### Rustic Home-Made Lasagna

tomato sauce, basil

### 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

**Sacher Torte** apricot preserves, whipped cream

**Lemon Meringue Cheesecake** blueberry sauce

**Apple Crumble Tart** vanilla sauce **NS**

**Blueberry Croissant 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**

**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.