

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

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 Fresh Salmon with Capers and Dill *

baby zucchini, baby turnips

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Rustic Homemade Lasagna

chunky 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

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

Mocha Mint in a souvenir glass 9.25

Kahlua, Crème de Menthe and Crème de Cacao

 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.