

DRINKS

Dutch 150 ₺

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

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

Pusser's Painkiller™ 11.25

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

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

PORT TO PLATE Grilled Mushroom Quesadilla

pico de gallo, sour cream and lime

Golden Pineapple 🍷

pomegranate, strawberry

Prosciutto, Genoa Salami, Melon, and Figs

crostini, olives, sun-dried tomato

Gourmet Greens 🍷 GF ND

toasted walnuts, cherry tomatoes, orange segments

Andouille and Swiss Chard

chicken broth, wild rice, celery, thyme

Chilled Blackberry Soup

crème fraîche

Available Daily

Jumbo Shrimp Cocktail GF ND

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



Regionally inspired local dishes and ingredients so you can taste Alter do Chão, Brazil 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 PLATE Spiced Porchetta

roasted squash, plum sauce, smashed cassava root

Bucatini Carbonara

pancetta, parmesan cheese

Roast Duck with Mango and Soy *

coconut rice, snow peas

Trout with Olives, Onions and Peppers **GF**

creamy mascarpone polenta, green beans

Crusted Shiitake Mushroom **V**

steak butter bean mash, roasted zucchini, coriander seeds, asparagus

Available Daily

New York Strip Loin with Fries * **GF**

garlic herb butter

Buttermilk Fried Chicken

mash potatoes, collard green, gravy

Grilled Salmon with Capers and Dill * **GF**

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

turnips, vichy carrots, sauteed greens

Vegan Dish of the Day

Walkaway Ratatouille **V**

parsley, basil

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Chocolate Cake caramelized popcorn

Pear Frangipane Tart vanilla sauce

Cheesecake sable crust, fresh strawberries **NS**

Strawberry Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection port salut, cheddar, pepper jack, havarti

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

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.