

DRINKS

Dutch 150 11

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 Artichoke and Olive Bruschetta 
focaccia, artichoke, kalamata olive tapenade, olive oil

Smoked Duck with Lentils and Apple Horseradish*
lemon, parsley, cherry tomato, orange segments

Salmon and Spinach Cake
celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise

Frisee Lettuce, Bacon, Red Skin Potato **GF**
boiled egg, cherry tomato, cucumber

Italian Wedding Soup
meatballs, rezone pasta, parmesan

Chilled Honey Dew Melon Soup with Mint
herb mint, honey dew

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
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

Mustard Crusted Tuna with Onion Rings *

tomato-shrimp vinaigrette, honey-soy glazed corn kernels

Linguini Bacon and Collard Greens

zucchini, squash, tomato, parmesan, walnuts

Peruvian Chicken

creamed corn, salsa verde, sour cream

Beef Stroganoff

red wine mushroom sauce, rice pilaf, green beans

Vegetable Tagine with Apricot Quinoa

braised vegetables, white beans, Moroccan spices

Wiener Schnitzel

home fried potatoes, loganberry compote, spinach

Available Daily

New York Strip Loin with Steak Fries *

garlic herb butter

Salmon with Mango Sauce *

stir-fried vegetables, wasabi mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sauteed greens, turnips, carrots

Vegan Dish of the Day

Fennel and Tomato Gratin

macadamia, walnuts, thyme

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Chocolate-Raspberry Tart milk chocolate cremeux

Tres Leches Crème Caramel  berries

Strawberry MousseTorte  vanilla crust, chantilly

Apple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection provolone, boursin, swiss cheese, pepper jack

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75



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.