

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

By Popular Demand **Escargot Bourguignon**

french bread, parsley

Fresh Mozzarella and Zucchini  

nuts, balsamic reduction, extra virgin olive oil

Chilled Lumpia

wrapped pulled pork, toasted peanuts, hoisin

Belgian Endive and Mixed Greens  

orange segments, avocado, strawberries

Chicken and Wonton Soup

scallions, soya, sesame

Gazpacho Andalusia

cucumber, bell pepper, tomato, croutons

Available Daily

Jumbo Shrimp Cocktail  

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 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 Dutch Zuurkoolstampot

mashed potato, sauerkraut, sausage

Spaghetti Puttanesca

marinara sauce, anchovies, capers, black olives, garlic, oregano

Sour Orange Glazed Chicken **GF**

salsa verde, cinnamon, corn, sorrel grits

Cod Caponata **GF**

risotto verde, red pepper oil

Beyond Beef Filled Squash **V**

paprika, oregano, tomato

Beef Petite Tender Creamed Leeks and Bacon

parsnip purée, sautéed spinach, roasted potato

Available Daily

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

garlic herb butter

Maple-Brined Salmon * **GF**

corn and bell pepper relish, sage-roasted potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

asparagus, zucchini, turnips

Vegan Dish of the Day

Mushroom Bolognese **V** **ND**

vegan cheese

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Black Forest Cake chocolate sauce, whipped cream

Toffee Date Pudding caramel sauce, vanilla sauce

Raspberry Mousse Torte **NS** vanilla sable, whipped cream

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection havarti, cheddar, stilton, pepper jack

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.