

## 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

### *Fin To Tale* Cod Slider

tartare sauce, iceberg

### Smoked Salmon Rosettes \*

bay shrimp salad, salmon caviar

### Watermelon Caprese

olive oil

### Farmer's Market Salad

spinach, arugula, fava, artichokes, peas, cauliflower, cherry tomato

### Lentil Soup

celery, potato, bacon, sausage

### Chilled Watermelon Bisque

watermelon, cucumber, herb parsley

### 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  
Panama Canal 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** Fillet of Beef Wellington \*

mashed celeriac, roasted carrots, sweet green peas

#### **Chef Tiff Corn Flake Crusted Chicken Burger**

chicken, cornflake

#### **Butternut Ravioli with Chunky Tomato Sauce**

ricotta, basil

#### **Beyond Meat Curry Coconut Meatballs**

Thai red curry, eggplant, jasmine rice

#### **Haddock à la Orly**

beer battered and deep fried, shoestring potato fries, rémoulade sauce

#### **Roasted Beet Risotto**

tangy arugula salad, pine nuts

#### **Chef Neil Dirty Burger**

bourbon onion jam, pulled pork, lettuce, tomato, fried egg, sliced American cheese, onion rings

#### **Available Daily**

#### **New York Strip Loin with Fries \***

garlic herb butter

#### **Garlic-Herb Roasted Chicken**

avocado-tomato corn salad

#### **Maple-Brined Salmon \***

corn and bell pepper relish, sage-roasted potatoes

#### **Rustic Home-Made Lasagna**

tomato sauce, basil

#### **Add-on Veggie Bowl**

zucchini, carrots, sauteed greens

#### **Vegan Dish of the Day**

#### **Summer Vegetables Gratin**

vegan cheese

### MORIMOTO

#### **Morimoto Épice Lobster Tails \* 25**

lemon foam, seasonal vegetables

#### **Fresh Halibut XO \* 25**

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Red Velvet Cake** cream cheese frosting

**Chocolate & Whiskey Torte** vanilla sauce, raspberry

**Mango Mousse Terrine**  sable, passion fruit sauce

**Strawberry Crisp** vanilla ice cream

**Vanilla Crème Brûlée** 

**Artisan Cheese Selection** brie, cheddar, provolone, gouda

**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.