

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

CHEF MARIA ZAMORA - Costa Rica Ceviche with Patacones *

bell pepper, ginger, cilantro

Puerto Rican- Black Bean Soup

lime, corn chips

Chilled Papaya and Dragon Fruit 🌿

mint, mango, raspberry

BBQ Chicken Spring Roll 🌱

cucumber-apple slaw, peanuts

Baby Spinach and Button Mushrooms

oven-roasted tomato, red onion, bacon, egg, Gorgonzola cheese

Chilled Pineapple Pina Colada

pineapple, strawberry

Available Daily

Jumbo Shrimp Cocktail 🌱 GF 🌱

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

Chef's Favorite Prime Rib of Beef au Jus *

vegetable corn medley, baked potato

Penne Pesto 🌿

green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

Sautéed Veal Tenderloin

candied lemon sauce, corn polenta

Panko Crusted Shrimps

garlic fried rice, bok choy, schezwan sauce

Asian Vegetable Noodles 🌿

scallions, bell pepper, snow peas, sesame oil

Available Daily

New York Strip Loin with Steak Fries * GF

garlic herb butter

Garlic-Herb Roasted Chicken GF

avocado-tomato corn salad

Pan-Seared Salmon with Vegetable Confit * GF

artichoke, tomato, onion, basil, potato purée

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

zucchini, sauteed greens, turnips

Vegan Dish of the Day

Saag Tofu 🌿

cashew, cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Cherry Pavlova GF whipped cream, toasted almonds

CHEF MARIA ZAMORA - Arroz Con Leche raisins, walnuts, toasted coconut

Almond Fruit Cake NS cherries, berries, Frangelico whipped cream

Apple Crisp vanilla ice cream

Vanilla Crème Brulee GF

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

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

🌿 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.