

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 Curried Chicken Empanada

onion, garlic, garam masala, fresh mango chutney, cilantro

Smoked Salmon Rillettes *

sour cream, scallion, capers

Eggplant Caponata 🌱

olives, raisins, ciabata

Gourmet Greens **GF** **ND**

toasted pistachio, cherry tomatoes, orange segments

Leeks and Potato Soup **GF**

thyme, potato

Chilled Apple Soup

orange Chantilly cream, pumpkin seeds, fried ginger slice

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 Costa Rica 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 Central America Breaded Lemon and Garlic Lamb Chops

mango-chili salsa, quinoa

Penne Artichoke & Pancetta

garlic, white wine, olive oil, parmesan butter

Chicken Scaloppini

cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables

Blackened Cobia **GF**

mango pineapple relish smashed plantains spinach

Whole-wheat Mushroom Crêpes **V**

brown rice pilaf, crème fraîche

Available Daily

garlic herb butter

Garlic-Herb Roasted Chicken **GF**

avocado-tomato corn salad

Southwest Grilled Salmon with Three Salsas* **GF**

cilantro rice, corn

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sautéed vegetable, roasted squash

Vegan Dish of the Day

Roasted Butternut Squash, Carrots, Lentils

quinoa, chimichurri sauce

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Dulce de leche cheesecake coconut meringue

Opera Cake chocolate sauce

Chocolate Delight **NS** chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Banana Crisp vanilla ice cream

Vanilla Crème Brûlée **GF**

Artisan Cheese Selection german gruyere, brie, gouda, monterey 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.