

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 Bay Shrimp Cobb with Celery Slaw
blue cheese, bacon, green onion, red radish, apple cider

Goat Cheese, Fig, Apple, and Macadamia 🌿
honey and citrus

Corn Fritters Topped with Smoked Salmon
crème fraîche and fresh dill

Mixed Greens and Caramelized Pear Salad 🌿
grilled red pepper, blue cheese

Navy Bean Soup
pork, pancetta, tomato, basil

Chilled Banana Soup
bananas, syrup

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 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 Seared Cajun Tuna Steak * **GF**

horseradish potato rösti, basil, plum tomato confit

Beef Bourguignon, Parsnip Purée **GF**
button onions, potatoes, bacon lardons, mushrooms

Butternut Squash Risotto **V**
sage, pecorino

Chicken, Smoked Mozzarella, Asparagus **GF ND**
pumpkin, quinoa

Spicy Vegetarian Chow Mein **V ND**
shiitake, scallions, snow peas, bean sprouts, soy ginger sauce

Roast Pork Loin and Apple
chutney, green beans, smashed red skin potatoes

Available Daily

New York Strip Loin with Fries * **GF**
garlic herb butter

Grilled Miso Glazed Salmon * **GF**
miso ginger glaze, scallions, roasted red bell pepper

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl

broccoli, sautéed greens, cauliflower

Vegan Dish of the Day

Vegan Roasted Butternut Squash **V**
carrots, brown lentils, caramelized red onion

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

Passion Fruit Mousse Torte **NS** vanilla crust, chantilly

Mixed Berries Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection pepper jack, cheddar, provolone, brie

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.