

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

Crab & Scallop Ceviche *

lime, cilantro

Haloumi Tapenade **GF**

roasted tomatoes, flat bread

Escargot Bourguignon

herb-garlic butter, burgundy wine, french bread

Chopped Garden Salad **GF**

mixed green, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

Red Pepper Chili Bisque

onion, bell pepper, cumin

Chilled Blueberry Soup

blue berries, yogurt

Available Daily

Jumbo Shrimp Cocktail **GF ND**

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons

CREW DISH OF THE DAY

Thai Red Fish Curry

cilantro rice, lime chili vegetable



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

BY POPULAR DEMAND **Calif's** Liver with Creamed Potato
bacon, caramelized onion

Fettuccine Frutti de Mare
scallops, shrimp, clams, mussels, parsley

Beef Tenderloin and Sweetbreads *
jerez jus, parsnip puree, cep-rösti potatoes


Dover Sole Meunière *
Demi-sole, sauteed on the bone, fillet table-side by your steward or yourself
Asparagus, new potatoes, capers and beurre noisette

Savory Grilled Tofu 
chickpeas, caramelized onions, mushrooms

Available Daily

New York Strip Loin with Fries * 
garlic herb butter

Garlic-Herb Roasted Chicken 
avocado-tomato corn salad

Pan-Seared Salmon with Vegetable Confit * 
artichoke, tomato, onion, basil, lemon, potato purée

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl
zucchini, sautéed bell pepper, green beans

Vegan Dish of the Day
San Francisco Fab Cakes with Capers 
wasabi tartar sauce

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

Fresh Halibut XO * 25
Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Brazo de Mercedes meringue and vanilla custard

Chocolate Fudge Brownie Cheesecake candied nuts, marshmallow

Lemon Torte  light and refreshing

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, gouda, swiss cheese, havarti

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.