

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 Chicken Creole Salad

celery, cayenne, dill pickles

Salmon Gravlax *

honey, dill, mustard, pumpernickel

Crab and Shrimp Crostini

chili crème fraîche

Mixed Green, Beets, Orange Salad GF

goat cheese, hazelnut

Tomato and Fennel Soup 🌿

crème fraîche

Chilled Apple Vichyssoise

julienne of apple, cinnamon

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 Puerto Vallarta 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 Caraway Spiced Pork Belly **GF**

Stout beer, red cabbage, apple, potato

Ziti with Sauteed Andouille Sausage

marinara, cayenne

Flat Iron with Button Mushrooms * **GF**

roasted potatoes, spring vegetable

Corvina Arrabiatta

parsnip mash, grilled scallions

Wild Mushroom Quesadilla **V** **ND**

wild rice, guacamole, sour cream, fresh salsa

Chicken Cassoulet

braised beans, tomato, bacon

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, lemon, celeriac and potato purée

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sauteed greens, zucchini, parsnip

Vegan Dish of the Day

Vegan Crusted Portabella Mushroom Steaks **V**

butter bean mash, roasted zucchini

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Black Forest Cake kirschwasser cream, bing cherries, chocolate shavings

Carrot Cake cream cheese frosting

Hazelnut Mousse Torte whipped cream **NS**

Pear Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection swiss cheese, Monterey jack, brie, gouda

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.