

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

Featured Beer 7.75

150th Hal Pils

STARTERS

PORT TO PLATE Eggplant Hummus Dip 🌿

whole-wheat pita chips

Tomato Bruschetta, Cured Chorizo

cilantro, goat cheese

Coconut Crusted Shrimp

mango pepper salsa

Radicchio and Caramelized Pear Salad 🌿

frisée, grilled red pepper, blue cheese

Cabbage-Bacon Soup **GF**

chicken-tomato broth, onion

Chilled Strawberry Bisque 🌿

sliced strawberry, mint

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 Corvina Romesco **GF**

potato-olive galette, broccoli, rapini

Asparagus Tomato Risotto **V**
fresh goat cheese

Parmesan-Coated Veal Loin
artichoke mushroom ragoût, mascarpone polenta, French green beans

Chicken Biryani Mint and Cashew
garam masala, saffron, onion, raita, pappadam

Shiitake Mushroom and Cheese Fritters **V** **ND**
braised zucchini, bell peppers, eggplant

Available Daily

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

Garlic-Herb Roasted Chicken **GF**
avocado-tomato corn salad

Salmon with Mango Sauce * **GF**
stir-fried vegetables, wasabi mashed potatoes

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl
carrots, **cauliflower**, zucchini

Vegan Dish of the Day
Italian "Meatballs" **V** **ND**
spinach, pomodoro sauce, green beans

MORIMOTO

Morimoto Epice Lobster Tails * 25
lemon foam, seasonal vegetables

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

DESSERTS

Flourless Chocolate Cake
cream berry compote

Carrot Cake
cream cheese frosting

Raspberry Mousse Torte **NS**
vanilla sable, whipped cream

Strawberry Crisp
French vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection gouda, brie, prima donna, blue cheese

Ice Creams
vanilla, pina colada special, pineapple frozen yogurt, raspberry **NS**

Hot Fudge Sundae with Nuts

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.