

## 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

Split Pea and Ham Soup

leeks, celeriac, sausage

Grilled Asparagus and Artichoke

hazelnut-yogurt

Beetroot Cured Salmon

Pickled radish, pistachio, dill yogurt

Shrimp Crostini

chili crème fraiche

Gourmet Greens  

toasted walnuts, cherry tomatoes, orange segments

Chilled Berry Soup

lemon zest, mint, blueberry, blackberry, raspberry

Available Daily

Jumbo Shrimp Cocktail  

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

Mahi Mahi Diablo

cilantro rice, guajillo chilies, chipotle, tomato

Gnocchi with Garlic-Cream Sauce 

hazelnut, sun-dried tomato pesto

Petite Beef Tender with Creamed Leeks and Bacon \*

thyme roasted potatoes, frizzled parsnip

Pork Chop with Parsnip Purée

bacon braised Brussels sprouts

Vegetarian Jambalaya 

creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce

Spiced Roasted Chicken

carrots, green beans, herb stuffing

#### Available Daily

New York Strip Loin with Fries \* 

garlic herb butter

Grilled Salmon with Capers and Dill \* 

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

#### Add-on Veggie Bowl

zucchini, cauliflower, carrots

#### Vegan Dish of the Day

Chile-rubbed butternut Squash Steaks  

ranch dressing, asparagus, cherry tomato

### MORIMOTO

Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Diplomat Strawberry Tart vanilla cream, pistachios



Opera Cake coffee butter cream

Raspberry Mousse Torte vanilla sable, whipped cream 

Rhubarb Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, provolone, port salut, brie

Ice Creams cookies and cream, blueberry frozen yogurt, chocolate chip  chocolate flourless cake  rhubarb crisp, watermelon sorbet

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.