

## 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

Shrimp Tacos, Avocado and Lime   
cilantro salsa, mango, and black beans

Watermelon and Feta Cheese    
mint, orange, mixed green

Thai Beef and Pickled Papaya \*    
scallions, cilantro, lime

Mixed Green with Crumbled Gorgonzola Cheese   
toasted garlic croutons, chives, tomato

Double Baked Potato Soup  
cheddar cheese, chive, bacon bits

Chilled Pineapple Piña Colada  
Pineapple, strawberry

**Available Daily**

Jumbo Shrimp Cocktail    
horseradish cocktail sauce

French Onion Soup  
gruyère cheese crouton

Classic Caesar Salad  
parmesan cheese, garlic croutons

## CREW DISH OF THE DAY

Beef Steak Tagalog  
rice, soy sauce, scallion



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

Chicken Scaloppini  
mashed potato, broccoli, carrots

Fusilli a la Vodka  
pancetta, marinara, cream

Prime Rib of Beef au Jus \* **GF**  
green bean, sugar-glazed carrots, baked potato

Parmesan-Panko Baked Haddock \*  
caper-gherkin aioli, crushed potatoes, zucchini

Slow Baked Zucchini Filled with Vegetable   
basil spaghetti aglio, olio e pepperoncino, sauteed spinach

Veal and Sage Meatballs  
polenta, tomato, provolone

### Available Daily

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

Garlic-Herb Roasted Chicken  
avocado-tomato corn salad

Grilled Salmon with Capers and Dill \* **GF**  
cilantro rice

Rustic Home-Made Lasagna  
tomato sauce, basil

### Add-on Veggie Bowl

snow peas, roasted squash, sauteed zucchini

### Vegan Dish of the Day

Vegan Indian Style- Curry   
potatoes, eggplant, chickpeas

## 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 mix nut, marshmallow

Lemon Torte light and refreshing **NS**

Pear Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection pepper jack, grandamer, gouda, port salut

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.