

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

Escargot Bourguignon

french bread, parsley

Chilled Green Asparagus with Oven Roasted Tomatoes

mozzarella, basil-infused olive oil

Shrimp Scallop Salad

lime, cilantro, mayonnaise

Mixed Green Salad 

walnuts, dried cranberries, feta

Chicken and Corn Soup

smoked chicken, roasted corn, scallion, bell pepper, mushroom

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



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

Black Angus Beef Filet, Broiled Lobster* **GF**
snow potato, asparagus, carrots, garlic butter

Penne with Eggplant and Tomato
eggplant, basil, mozzarella

Butter Basted Fresh Kingfish with Leeks *
couscous salad, roasted squash, apricot

Duck à l'Orange
grand marnier, pea pods, potato dauphinoise

Mushroom Bolognese 
tomato sauce

Available Daily

New York Strip Loin Steak Fries *
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

mixed vegetable, snow peas, cauliflower

Vegan Dish of the Day

Vegan Sesame Soba Noodles  **GF**
snow peas, radishes and cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

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

DESSERTS

Brownie Heart vanilla cream, chocolate hazelnut mousse

Banana Tatin vanilla ice cream

Chocolate Croquant Praline chocolate brownie, chocolate mousse

Pear Streusel **NS** cinnamon pear, whipped cream

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection port salut, cheddar, swiss cheese, gouda

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.