

## 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

Seafood Devilled Eggs \*

smoked salmon, crab, honey-mustard dressing

Seared Black Pepper Duck Breast \*

apple salad, lingonberry cream

Arancini Pomodoro

mozzarella, ratatouille, basil

Mixed Green with Crumbled Gorgonzola Cheese 🌿

toasted garlic croutons, chives, tomato

Cantonese Hot and Sour Soup

bamboo shoots, tempeh, ginger

Chilled Banana Soup

banana, syrup, cream

Available Daily

Jumbo Shrimp Cocktail **GF** **ND**

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

Five- Spiced Pork Belly with Plum Sauce  
roasted squash, smashed parsnip, spinach

Penne Caprese  
tomato, basil, mozzarella

Parmesan- Crusted Chicken Breast  
basil-mashed potatoes, sugar snap peas, honey dijon mustard sauce

Chili Prawns with Garlic Butter  
black rice, spinach

Chile Rellenos   
poblano peppers, monterey jack cheese, green chili sauce, mexican rice

### Available Daily

New York Strip Loin Steak Fries \*  
garlic herb butter

Garlic-Herb Roasted Chicken  
avocado-tomato corn salad

Salmon with Amber Beer Bearnaise \*  
maple-glazed carrots, crispy mashed potato cakes

Rustic Home-Made Lasagna  
tomato sauce, basil

Add-on Veggie Bowl  
cauliflower, sauteed greens, asparagus

Vegan Dish of the Day  
Vegan Spinach, and Artichoke Manicotti   
arrabiata tomato sauce, roasted cherry tomato

### MORIMOTO

Morimoto Épice Lobster Tails \* 25  
lemon foam, seasonal vegetables

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

## DESSERTS

Red Velvet Cake cream cheese frosting

Chocolate and Whiskey Torte raspberry

Passion Fruit Mousse Terrine  passion fruit

Strawberry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection port salut, gouda, pepper jack, swiss cheese

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.