

## 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

**Mexican Beef Empanada**

corn masa dough, pico de gallo salsa

**Chicken and Tabbouleh Salad**

hummus, pomegranate dressing

**Salmon and Spinach Cake**

celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise

**Mixed Green and Pumpkin Salad**

pine nuts, tomato, feta cheese

**Borlotti Bean and Pasta Soup**

parmesan and olive oil

**Chilled Peach and Ginger Soup**

peaches, mint

**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

### Beef Tenderloin with Creamed Leeks and Bacon \*

thyme roasted potatoes, frizzled parsnip

### Farfalle Boscaiola

tomatoes, onions, pancetta, white wine, olive oil, parmesan cheese

### Penang Coconut Chicken

jasmine rice, snow peas, asparagus, peanuts

### Parmesan- Panko Rainbow Trout \*

caper-gherkin aioli, crushed potatoes, zucchini

### Eggplant Cannelloni Parmigiano

asparagus risotto

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Buttermilk Fried Chicken

mash potatoes, collard green, gravy

### Broiled Salmon with Herb Mustard Glazed \*

roasted leeks, red bell pepper, mashed potatoes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

asparagus, squash, broccoli

### Vegan Dish of the Day

### Vegan Spicy Beyond Meat Chili Chicken Tacos

guacamole, red cabbage, black bean salsas

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables


### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Mango Coconut Panna Cotta whipped cream

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake  almond butter cake, cherries, berries, frangelico whipped cream

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection gouda, roquefort, edam, cheddar

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.