

## 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

**Sesame Chicken**

green papaya, sweet chili

**Duck Pate and Rhubarb**

brioche, port wine reduction

**Burrata, Cantaloupe and Mint Pangrattato**

apple, olive oil

**Red Radish and Mango Salad**

mixed green, cucumber

**White Bean Soup**

chorizo, truffle oil

**Chilled Pina Colada**

pineapple, strawberry

**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

### Cumin Lamb Leg, Al Asado

basmati rice, chimichurri sauce

### Pesto Fettuccini with Italian Sausage

onion, garlic, tomato, fennel, parmesan cheese

### Beef Tri-Tip with Goat Cheese Panisse \*

artichoke, spinach

### Trout, Bacon, Dill

mushroom, wild rice, green beans

### Shiitake Mushroom and Cheese Fritters

braised zucchini, bell pepper, eggplant

### Chicken Cordon Bleu

fondant potatoes, green Peas

### Available Daily

### New York Strip Loin with Steak Fries \*

garlic herb butter

### Broiled Salmon with Herb Mustard Glaze \*

roasted leeks, red bell pepper, mashed potatoes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

broccoli, turnips, mixed vegetable

### Vegan Dish of the Day

### Mushroom Bolognese

grilled mushroom, vegan cheese, parsley

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Cherry Pavlova cherries, nuts

Chocolate Caramel Tart honeycomb, chocolate shaving

Tiramisu  mascarpone cream

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection havarti, gouda, pepper jack, monterey

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.