

## 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

**Grilled White and Green Asparagus and Artichoke**

hazelnut-yogurt

**Thai Beef and Pickled Papaya \***

scallion, cilantro

**Shrimp Tacos, Avocado and Lime**

cilantro salsa, mango, black beans

**Mixed Green and Caramelized Pear Salad 🍷**

frisee, grilled red pepper, blue cheese

**Salmon and Corn Chowder**

redskin potatoes, shredded basil

**Iced Melon Bisque**

grenadine, 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

### Parmesan Coated Veal Loin

artichoke mushroom ragout, mascarpone polenta, french green beans

### Fettuccine with Beef Short Rib Bolognese

oregano, parmesan

### Chicken Sweet and Sour

egg fried rice, vegetable

### Turkey Roast and Cranberry

apple-pecan stuffing, dill carrots, brussels sprouts, candied sweet potato

### Beer Battered Halibut

chips, mushy peas, tartare sauce

### Beyond Meat Curry Coconut Meatballs

thai red curry, eggplant, jasmine rice

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Grilled Salmon with Ginger-cilantro Pesto \*

basmati rice, sautéed swiss chard, garlic, cherry tomatoes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

cauliflower, sauteed greens, carrots

### Vegan Dish of the Day

### Cauliflower Steak

za'atar, quinoa, asparagus

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Dulce de Leche Cheesecake coconut meringue

Matcha Panna Cotta nori

Chocolate Delight  white chocolate mousse, chocolate shaving

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection grandamer, cheddar, gouda, fontina

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.