

## 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

**Crab Seafood Cocktail**

snow crab, shrimps, scallop, boiled eggs

**Sweet Tomato and Fresh Buffalo Mozzarella**

aged balsamic vinegar, olive oil, basil, foccacia

**Almond Chicken Tenders**

honey-dijon mustard sauce

**Gourmet Greens** 🌿

toasted pistachio, cherry tomatoes, orange segment

**Alder Smoked Salmon Chowder**

potato, swiss chard, cream, celery

**Chilled Indian Lassi**

yogurt, sour cream, cardamom

**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

### Bucatini Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

### Pork Medallions with Huckleberry Jam \*

roasted garlic red skin potato mash, parsnip chips, brussels sprouts

### Roasted Boneless Chicken Leg

chimichurri, asparagus risotto

### Ocean Trout \*

saffron risotto, mussels, clams, peppers

### Grilled Polenta and Eggplant Napoleon

black bean ratatouille, polenta

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Roasted Salmon with Granny Smith Apple Butter \*

zucchini, turnips

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

cauliflower, snow pea, carrots

### Vegan Dish of the Day

### Vegan Slow Baked Zucchini

vegetable, basil, spaghetti aglio, olio e peperoni

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Brazo de Mercedes meringue and vanilla custard

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte  light and refreshing

Apple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection belpaese, smoked gouda, pepper jack, monterey jack

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.