

## 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

**Chicken and Chorizo Soup**

spanish rice, chorizo

**Seafood Deviled Eggs \***

smoked salmon, crab, honey-mustard dressing

**Thai Beef and Pickled Papaya \***

scallions, cilantro, lime

**Arancini Pomodoro  **

mozzarella, ratatouille, basil

**Mixed Green with Crumbled Gorgonzola Cheese **

toasted garlic croutons, scallion, tomato

**Chilled Raspberry Soup**

yoghurt, lemon juice, sour cream

**Available Daily**

**Jumbo Shrimp Cocktail  **

horseradish cocktail sauce

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons

## CREW DISH OF THE DAY

**Red Thai Fish Curry**

cilantro rice, lime chili vegetable



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

### Spiced Pork Belly **GF**

pineapple salsa, roasted squash, sweet potatoes

### Pesto Fettuccini with Italian Sausage

onion, garlic, tomato, fennel, parmesan cheese

### Parmesan-Crusted Chicken Breast

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

### Chili Prawns with Garlic Butter **GF ND**

black rice, spinach

### Chile Rellenos **V**

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

### Spaghetti Meatballs

marinara sauce

### Available Daily

### New York Strip Loin with Fries \*

garlic herb butter

### Garlic- Herb Roasted Chicken

avocado-tomato corn salsa

### Grilled Salmon with Capers and Dill \* **GF**

cilantro rice

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

carrots, sauteed greens, cauliflower

### Vegan Dish of the Day

### Vegan Forest Mushroom and Pea Pithivier

tofu, cayenne, spiced cream cheese, roasted cauliflower

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Gianduitto** chocolate sauce, nuts

**Tres Leches Crème Caramel** berries, meringue

**Apple Streusel** vanilla sauce, whipped cream **NS**

**Vanilla Crème Brûlée** **GF**

**Strawberry Crisp** vanilla ice cream

**Vanilla Crème Brulee** **GF**

**Artisan Cheese Selection** gouda, swiss cheese, Monterey jack, cheddar

**Ice Creams**

**Hot Fudge Sundae with Nuts**

**Espresso 2.75**

**Cappuccino 3.75**

**V** Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.