

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



Escargot Bourguignon

French bread, parsley

Quinoa and Pomegranate

roasted pumpkin, goat cheese

Seared Black Pepper Duck Breast *

apple salad, lingonberry cream

Mixed Greens and Pumpkin Salad  

pistachio nut, feta cheese

Roasted Carrot Soup

parsnip chips, yogurt drizzle

Chilled Indian Lassi

yogurt, sour cream, cardamom

Available Daily

Jumbo Shrimp Cocktail  

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



Surf and Turf, Black Angus Beef Filet, Lobster *
whipped potato, asparagus

Butternut Squash Risotto

sage, pecorino

Caribbean Lamb Curry

rice and beans

Broiled Red Snapper Za'tar

salsa verde, chili, cilantro, quinoa

Vegetable Korma

cauliflower, mango chutney, cilantro, toasted coconut

Hawaii Spiced Chicken Breast

Jamaican peas and rice, grilled pineapple spears

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Grilled Salmon with Capers and Dill *

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

carrots, green peas, cauliflower

Vegan Dish of the Day

Vegan Spinach, Tofu and Artichoke Manicotti

arrabiata tomato sauce, roasted tomato

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Coconut Raspberry Tart whipped cream

Nutella Cheesecake chocolate ganache, whipped cream, raspberry

Hazelnut Paris Breast whipped cream, chocolate sauce

Apple Crisp vanilla ice cream

Vanilla Crème Brulee

Artisan Cheese Selection cheddar, provolone, 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.