

## 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

**PORT TO PLATE** Roasted Tahini Dip

hazelnut, broccoli

**Veal Tataki \***

black garlic wasabi, yuzu juice

**Shrimp in Tangerine**

potato puree

**Boston Lettuce with Crumbled Gorgonzola Cheese**

toasted garlic croutons, cherry tomato

**Double Baked Potato Soup**

cheddar cheese, chive, bacon bits

**Chilled Pear, Cucumber, Melon Gazpacho**

cucumber, melon, pear

**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

### Home Favorite Prime Rib of Beef Au Jus \***GF**

green bean almandine, sugar-glazed carrots, baked potato

### Penne Pesto

green onion, garlic, cherry tomatoes, asparagus, olive oil, parmesan cheese

### Lamb Shank Adobo

polenta, cilantro, piquillo pepper

### Blackened Sea Bass \*

fried caper slaw, green beans, lemon-dill aioli

### Swiss Potato Cakes **V**

wild mushroom, sour cream, chives

### Buttermilk Fried Chicken

mash potatoes, collard green, gravy

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Grilled Salmon with Capers and Dill \*

cilantro rice

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

asparagus, carrots, broccoli

### Vegan Dish of the Day

### Vegan Spicy Beyond Meat Chili Chicken Tacos **GF** **V**

guacamole, cabbage, black bean salsa

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Kiwi Pavlova whipped cream, toasted almonds

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake **NS** almond butter cake, cherries, berries, frangelico whipped cream

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection roquefort, cheddar, pepper jack, edam

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.