

## 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

Mango and Papaya

cilantro balsamic maple reduction

Scallop, Apple-Remoulade

cider, endive red radish

Arancini Bolognese

mozzarella, green peas

Gourmet Greens 

pistachio, cherry tomatoes, orange segment

Oyster Mushroom Soup

coconut milk, mushroom

Chilled Apple Vichyssoise

julienne of apple, cinnamon

**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

Pork Piccata \*  
mozzarella, spaghetti tomato sauce

Sun-Dried Tomato Risotto  
asparagus cream, goat cheese crumbles

Chicken Kiev  
potato salad, roasted root vegetable

Cobia Vegetable Confit \*  
orange-spinach quinoa

Chile Rellenos   
mexican rice, poblano pepper, ranchero sauce

### Available Daily

New York Strip Loin Steak Fries \*  
garlic herb butter

Garlic-Herb Roasted Chicken  
avocado-tomato corn salsa

Salmon with Mango Sauce \*  
stir-fried vegetables, wasabi mashed potatoes

Rustic Home-Made Lasagna  
tomato sauce, basil

Add-on Veggie Bowl  
asparagus, squash, broccoli

### Vegan Dish of the Day

Vegan Spicy Beyond Meat Chili Chicken Tacos    
guacamole, cabbage, black bean salsas

### 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

Sticky Toffee and Date Pudding crème anglaise

Hazelnut Mousse Torte  chocolate sauce, whipped cream

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection gouda, roquefort, havarti, cheddar

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.