

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

Spicy Tuna Roll *

sriracha, asparagus, mayonnaise

Citrus Delight with Amaretto

oranges, pineapple, cranberry-apple vinaigrette

Shrimp, Crab, Potato Tots

bell pepper, parsley, shaved fennel, aioli

Mushroom and Spring Mix Salad 🌿

carrot, leeks, red radish, water chestnuts

Sausage and White Bean Soup

truffle oil

Chilled Lingonberry Soup

lemon zest and crème fraiche

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

Braised Beef Roulade with Creamed Potatoes *

red wine gravy, roasted root vegetables

Pappardelle Lemon Cream

shrimps, cheese

Thyme-Roasted Rack of Lamb

grilled polenta, sautéed fennel, red onion-raisin compote, poached figs

Baked Crab Cakes

black bean-mango salsa, creamy jack cheese grits

Grilled Vegetable Masala 🌱

indian spiced-yogurt, coconut-pistachio basmati

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Capers and Dill * GF

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

mixed vegetable, snap peas, cauliflower

Vegan Dish of the Day

Vegan Sesame Rice Noodles 🌱 GF

snap peas, radishes and cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Lemon Meringue Cheesecake blueberry sauce

Sacher Torte apricot preserves, whipped cream

Apple Crumble Tart NS vanilla sauce

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee GF

Artisan Cheese Selection pepper jack, cheddar, swiss cheese, edam

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.