

## 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

**Smoked Duck Breast**

apple and celery salad

**Avocado, Orange, Lime, Honey and Cilantro**

mixed lettuce, red onion

**Seafood Croquette**

ravigotte dip

**Red Beet Mixed, Orange Salad**

goat cheese, pistachio

**Cream of Parsnip**

asparagus, brioche croutons

**Chilled Blackberry Soup**

crème fraiche, orange zest

**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

### Beef Tenderloin with Goat Cheese Panisse \*

artichoke, crumbled goat cheese

### Rigatoni with Chicken Meatballs

basil, parmesan

### Chef Neil Shepperd's Pie

creamed mashed, lamb jus

### Trout, Bacon, Dill

mushroom, black rice, green beans

### Grilled Polenta with Tomato

basil, olive oil, garlic, spinach

### Available Daily

### New York Strip Loin with Fries \*

garlic herb butter

### Broiled Salmon with Herb Mustard Glaze \*

roasted leeks, red bell pepper, mashed potato

### Garlic Herb Roasted Chicken

avocado-tomato corn salsa

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

broccoli, carrots, green beans

### Vegan Dish of the Day

### Vegan Warm Carrots Hummus

roasted brussel sprout, carrot, cumin seeds, asparagus

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Carrot Cake** cream cheese frosting

**Black Forest Cake** kirschwasser cream, bing cherries, chocolate shaving

**Raspberry Mousse Torte** **NS** vanilla sable, whipped cream

**Raspberry Crisp** vanilla ice cream

**Vanilla Crème Brulee** **GF**

**Artisan Cheese Selection** brie, monterey jack, 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.