

## 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

**Grilled Eggplant, Zucchini, Asparagus**

peppers, mushrooms, asiago, balsamic

**Salmon Sashimi \***

quinoa tomato, avocado, and curry oil

**Almond Chicken Tender**

honey-dijon mustard sauce

**Jicama and Mango Salad**

butter lettuce, cucumber

**Split Pea and Ham Soup**

potato, celery, sausage

**Ice Melon Bisque**

grenadine, mint

**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

### Boston Lager Flat Iron Steak \*

red onion marmalade, creamed collard greens

### Gnocchi with Garlic Cream Sauce

garlic, balsamic, pearl onion

### Chicken Scaloppini

cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables

### Hake with Yuzu Reduction

asian mushroom, gnocchi and bok choy

### Asian Vegetable Noodles

scallions, bell pepper, snow peas, sesame oil

### Available Daily

### New York Strip Loin with Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Maple-Brined Salmon \*

corn and bell pepper relish, sage-roasted potatoes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

carrots, broccoli, green bean

### Vegan Dish of the Day

### Saag Tofu

cashew, cilantro

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Red Velvet Cake triple berries

Double Chocolate Tart crème anglaise

Pear Streusel  vanilla sauce

Peach Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, provolone, fontina, danish blue cheese

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.