

## 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

**Salmon Gravlax**

honey, dill, mustard, pumpernickel

**Chinese Drunken Chicken**

pickled cucumber and scallion

**Crab and Shrimp Crostini**

chili crème fraiche

**Arugula and Pumpkin Salad** 

hazelnut, tomato, halloumi

**Tomato Fennel Soup**

crème fraiche

**Chilled Blueberry Soup**

blueberries, vanilla ice cream

**Available Daily**

**Jumbo Shrimp Cocktail** 

horseradish cocktail sauce

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons



Regionally inspired local dishes and ingredients so you can taste right here onboard.



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

### Slow Roasted English Roast Beef \*

yorkshire pudding, cauliflower gratin

### Ziti with Sauteed Andouille Sausage

marinara, cayenne

### Caraway Spiced Pork Belly

stout beer, red cabbage, apple, potato

### Crispy Sweet-and Sour Shrimp

steamed jasmine rice, sweet and sour vegetables

### Wild Mushroom Quesadilla

black rice, guacamole, sour cream, fresh salsa

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic Herb Roasted Chicken

avocado-tomato corn salsa

### Pan Seared Salmon with Vegetable Confit \*\*

artichoke, tomato, onion, basil, lemon, celeriac and potato puree

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

turnips, carrots, broccoli

### Vegan Dish of the Day

### Vegan Beyond Beef and Bean Stew

rosemary focaccia

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Diplomat Strawberry Tart** vanilla cream, pistachio nuts

**Opera Cake** coffee butter cream

**Mango Mousse Torte**  vanilla sable, whipped cream

**Berry Crisp** vanilla ice cream

**Vanilla Crème Brulee** 

**Artisan Cheese Selection** monterey jack, swiss cheese, gouda, 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.