



COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth, Campari

Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, yuzu, agave

Signature Lemon Drop Martini 12

Absolut Citron Vodka, Lemon

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Domaine Ste. Michelle Brut 11|44

Columbia Valley, Washington

Chateau Ste. Michelle 11|44

Chardonnay, Washington

Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

Oberon 16|64

Cabernet Sauvignon, California

STARTERS

German Herring Salad

pickled herring, apples, onions, carrots, pickles, creamy sauce

Kartoffelpuffer German Potato Cake

shredded Black Forest ham, sour cream

Baked Camembert

cranberries, pumpernickel bread

Bavarian Wurst Salad

theuringer sausage, gruyere cheese, pickles, tangy, briny dressing

German Wedding Soup

beef consommé, egg royal, vegetable julienne, semolina dumpling

Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

MAINS

German Mac & Cheese “Kaesepaetzle”

creamy sauce, Gouda cheese, fried onion

Braised Beef “Rheinischer Sauerbraten”

sweet and sour sauce, raisins, almonds, red cabbage, potato dumpling

Breaded Veal Escalope “Wiener Schnitzel”

potato-cucumber salad, cranberry, lemon wedges

Bread Dumpling

creamy wild mushroom sauce

Pan Fried Plaice Filet “Finkenwerder Style”

boiled parsley potato, bay shrimp, tomato concassé, butter, bread croutons

Garlic-Herb Roasted Chicken

avocado, tomato and corn salad

Grilled Salmon with Capers and Dill *

cilantro rice

New York Strip Loin *

steak fries, garlic herb butter

DESSERTS

Bienenstich “Bee Sting Cake”

brioche, crème patisserie, honey, almonds

Tarte Au Chocolat

raspberries, dulce de leche

Raspberry Paris Brest

raspberry mousse, chocolate, almonds

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham’s 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75

 Vegetarian  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.

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.

Limited dietary requests may be accommodated at the Chef’s discretion.
Complimentary off-menu supplemental items are no longer available.