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

Watermelon and Haloomi Cheese mint, orange, arugula

Seared Ahi Tuna Carpaccio * jicama chips, papaya-ginger relish

Crispy Thai Vegetable Spring Roll rice noodle salad and sweet chili dipping sauce

Sweet Corn Soup chicken dumplings, leek, thyme

Beet, Mixed Greens, Orange Salad poat cheese, pistachio

Chilled Watermelon Gazpacho cucumber, watermelon, herb parsley

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 Sukiyaki

thinly sliced beef, mushrooms, cabbage, soba noodles

Spaghetti Bolognese

tomato, basil

Veal Parmigiana

fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

Seared Marlin with Mango Avocado Relish *

mashed potatoes, pesto-sauteed cherry tomatoes, bacon-wrapped green beans

Quinoa Risotto, Braised Endive spinach purée, potato cake

Available Daily

New York Strip Loin with Fries * GF garlic herb butter

Broiled Salmon with Herb Mustard Glazed * 65 roasted leeks, red bell peppers, mashed potatoes

Garlic Herb Roasted Chicken avocado-tomato corn salsa

Rustic Home-Made Lasagna tomato sauce, basil

Add-on Veggie Bowl

parsnip, green beans, cauliflower

Vegan Dish of the Day

Chile-rubbed butternut Squash Steaks ranch dressing, asparagus, tomato

Morimoto Épice Lobster Tails * 25 lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Pear Frangipane Tart vanilla sauce

Chocolate Cake caramelized popcorn

Cheesecake sable crust, fresh strawberry NS

Apple Crisp vanilla ice cream

Vanilla Crème Brulee @

Artisan Cheese Selection brie, gouda, pepper jack, edam

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75 Cappuccino 3.75







