## DRINKS

Dutch 15011
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 $\boldsymbol{?}$
goat cheese, pistachio
Chilled Watermelon Gazpacho
cucumber, watermelon, herb parsley
Available Daily
Jumbo Shrimp Cocktail GFN No
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.

## 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 ${ }^{\circ}$
spinach purée, potato cake
Available Daily
New York Strip Loin with Fries * $\boldsymbol{G F}$
garlic herb butter
Broiled Salmon with Herb Mustard Glazed * $\boldsymbol{\text { GF }}$
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 ${ }^{\circ} \boldsymbol{P}_{\text {GF }}$
ranch dressing, asparagus, tomato

Pear Frangipane Tart vanilla sauce
Chocolate Cake caramelized popcorn
Cheesecake sable crust, fresh strawberry NS
Apple Crisp vanilla ice cream
Vanilla Crème Brulee $\boldsymbol{G F}$
Artisan Cheese Selection brie, gouda, pepper jack, edam
Ice Creams
Hot Fudge Sundae with Nuts
Espresso 2.75
Cappuccino 3.75

VegetarianGluten Free Non-Dairy NS 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.

