

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



bearnaise sauce, english muffin

Pickled Herring, Apples, Red Onion dill, red beet, sour cream, pumpernickel

Grilled Asparagus and Artichoke macadamia-yogurt

Orange and Radicchio Salad orange segments, olives

Split Pea and Ham Soup potato, celery, sausage

Ice Melon Bisque grenadine, mint

Available Daily Jumbo Shrimp Cocktail @ 10 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.



Seafood Mixed Grill garlic butter, french fries

Gnocchi with Garlic-Cream Sauce Y hazelnut, sun-dried tomato pesto

Beef Tenderloin with Creamed Leeks and Bacon * thyme roasted potatoes, frizzled parsnip



Full English Breakfast

bacon, sausage, hash brown, baked beans, fried bread, steak, fried egg, roasted tomato

Vegetarian Jambalaya 🎙

creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce

Available Daily New York Strip Loin with Steak Fries * garlic herb butter

Garlic-Herb Roasted Chicken GF 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 Vegan Stuffed Aubergines in Coconut Curry Dhal steamed basmati rice, garlic bok choi

MORIMOTO

Morimoto Épice Lobster Tails * 25 lemon foam, seasonal vegetables

Fresh Halibut XO * 25 Asian vegetables, dried shrimp, scallop XO sauce

Diplomat Strawberry Tart vanilla cream, pistachios	
Tiramisu Cake mascarpone cheese	
Raspberry Mousse Terrine 🔊 vanilla sable, whipped cream	
Pineapple Crisp vanilla ice cream	
Vanilla Crème Brulee 👍	
Artisan Cheese Selection pepper jack, provolone, cheddar, monterey jack	
ce 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.