

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

Chef Neil's Haggis Neeps and Tatties

drambuie, cream sauce

Fresh Mozzarella and Zucchini


balsamic reduction, extra virgin olive oil, pumpkin seed, cashew nuts

Steak Tartare *

capers, gherkins

Chicken and Wonton Soup

scallions, soya, sesame

Belgian Endive and Arugula 

mandarin segments, avocado, dried cranberries

Chilled Strawberry Bisque

sliced strawberry, mint

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

Sausage and Creamy Mashed Potato
caramelized onion gravy

Spaghetti Puttanesca
marinara sauce, anchovies, capers, black olives, garlic, oregano

Sour Orange Glazed Chicken **GF**
salsa verde, cinnamon, corn, sorrel grits

Cod Caponata **GF**
risotto verde, red pepper oil

Beyond Beef Filled Squash **V**
paprika, oregano, tomato

Available Daily

New York Strip Loin with Fries *
garlic herb butter

Maple-Brined Salmon * **GF**
corn and bell pepper relish, sage-roasted potatoes

Garlic Herb Roasted Chicken
avocado-tomato corn salsa

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl
broccoli, carrots, turnips

Vegan Dish of the Day
Vegan Aubergine and Potato Patties
sweet corn polenta

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

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

DESSERTS

Orange and Lime Panna Cotta orange segment, chocolate stick

Opera Cake coffee butter cream

Strawberry Mousse Terrine **NS** vanilla sable, whipped cream

Apple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection provolone, cheddar, pepper jack, swiss cheese

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

V Vegetarian **GF** Gluten Free **ND** 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.