



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

Prawn & Avocado Cocktail

marie-rose sauce, crab, Remy Martin Cognac

Tomato & Shallot Tartare

aioli dressing

Warm Duck Confit

zucchini, orange Grand Marnier reduction

Endive, Roquefort, Cranberry and Pumpkin Seed Salad

apple, cherry tomatoes

Lobster Bisque, Brandy Reduction

scallop lemon sole quenelle

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

Hand-Made Rigatoni a La George

Parmesan Gruyere reduction, nutmeg, Parma ham

Surf and Turf Grilled Beef Tenderloin and Lobster *

croquettes de pomme de terre, forest mushrooms

Rack of Lamb Persillade *

lamb jus, arugula pesto, goat cheese panisse

Goat Cheese and Tomato Tart

fresh greens, orzo salad

Pan Seared Black Cod

Pernod butter, vegetable julienne, steamed parsley potatoes,
fruit de mer, bouillabaisse reduction

Garlic-Herb Roasted Chicken

avocado, tomato and corn salad

New York Strip Loin *

French fries, garlic herb butter

Grilled Salmon with Capers and Dill *

cilantro rice

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetable

Yuzu Fresh Black Cod * 25

yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

DESSERTS

Strawberry Fraisier

strawberries, diplomat cream, whipped cream

Milk Chocolate Brownie

whipped ganache, caramel popcorn

Cherry Crumble Tart

vanilla sauce, cinnamon

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 12.50

Graham's 6 Grapes Port 11

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.

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

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.