

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

Baked Phyllo Parcels with Tzatziki

spinach, mushroom, sun-dried tomato

Captains Antipasto Plate  

goat cheese

Figs, Ciliegine Mozzarella 

toasted macadamia, yuzu

Apple, Pear, and Radish Salad 

cranberry, blue cheese crouton

Borlotti Bean and Pasta Soup

parmesan

Chilled Raspberry Soup

raspberry, yogurt

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

Braised Lamb Shank Kokkinisto **GF**
parsnip, tomato, olives, kale oregano

Baked Ricotta Stuffed Shell
parmesan cheese, parsley

Spice Crusted Prime Rib * **GF**
whipped potatoes

Parmesan-Panko Baked Rockfish *
caper-gherkin aioli, crushed potatoes, zucchini

Chickpea Masala 
basmati rice, garbanzo

Available Daily


New York Strip Loin Steak Fries * **GF**
garlic herb butter

Garlic Herb Roasted Chicken **GF**
avocado- tomato corn salad

Roasted Salmon with Artichokes *
artichoke stew, fingerling potatoes, broccoli florets

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl
cauliflower, parsnip, butternut

Vegan Dish of the Day
Vegan Roasted Harissa Broccoli 
warm hummus, za'atar

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

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

DESSERTS

Princess Cake raspberry sauce

Sticky Toffee and Date Pudding crème anglaise

Chocolate Delight **NS** chocolate cake, dark chocolate ganache,
white chocolate mousse, chocolate shavings

Peach and Apple Crisp vanilla ice cream

Artisan Cheese Selection cheddar, pepper, jack, provolone, bel paese

Ice 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.