

## DRINKS

**Dutch 150 ₪**

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

**Crab Seafood Cocktail**

snow crab, shrimps, scallops, boiled eggs

**Crostini Sampler**

French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

**Calamari Fritti**

garlic aioli, parley

**Mixed Green Salad**

cherry tomato, blue cheese

**Mulligatawny soup**

carrot, chopped cilantro

**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

### Chicken Cordon Bleu

home fried potatoes, green peas

### Orecchiette with Italian Sausage

escarole, lemon cream, oregano

### Pork Milanese

yellow rice, carrots

### Parmesan-Panko Baked Hake \*

caper-gherkin aioli, crushed potatoes, zucchini

### Vegetarian Taco with Salsa Verde

corn, monterey jack cheese, lime-cilantro rice

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic Herb Roasted Chicken

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

broccoli, asparagus, carrots

### 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

Dulce de Leche Cheesecake coconut meringue

Sticky Toffee and Date Pudding crème anglaise

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

Apple Crisp vanilla ice cream

Artisan Cheese Selection swiss cheese, mozzarella, prima donna, pepper jack

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.