

## 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

**Almond Chicken Tenders**

honey-Dijon mustard sauce

**Peaches, Prosciutto, Mint**

maple syrup, lime

**Salmon Sashimi \***

lentil tomato, avocado, curry spices

**Split Pea and Ham Soup**

leeks, celeriac, sausage

**Arugula Artichoke, Orzo Salad <sup>ND</sup>**

taggiasca olive, salami

**Chilled Apple Vichyssoise**

julienne of apple, cinnamon

**Available Daily**

**Jumbo Shrimp Cocktail <sup>GF ND</sup>**

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

### Coconut Chicken Curry

sour apple, ginger, curry leaves, jasmine rice, papaya

### Gnocchi with Garlic Cream Sauce

garlic, balsamic, pearl onions

### Pork Tenderloin Sofrito

bean puree, orange

### Hake with Yuzu Reduction

Asian mushroom, gnocchi, bok choy

### Vegetable Pot Pie

fennel, potato, corn, asparagus, mushrooms, cheddar, cream

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Roasted Salmon \*

potatoes, broccoli floret

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

cauliflower, butternut, carrots

### Vegan Dish of the Day

### Vegan Slow Baked Zucchini

baby vegetable, basil, spaghetti aglio

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Sacher torte apricot preserves, whipped cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble Tart vanilla sauce 

Strawberry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection provolone, brie, pepper jack, handcrafted artisan cheese

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.