

## 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

**Mango and Payaya**

cilantro balsamic maple reduction

**Scallop, Radish, Orange**

apple remoulade, endive

**Hazelnut Crusted Brie**

cranberry compote, frizzled onions

**Cabbage and Bacon Soup**

chicken-tomato broth, onion

**Date, Goat Cheese, and Mixed Greens** 🍷

raspberry vinaigrette

**Chilled Pear, Cucumber, Melon Gazpacho**

cucumber, melon, chopped cilantro

**Available Daily**

**Jumbo Shrimp Cocktail** GF ND

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

### Cobia Zucchini Salsa \*

orange-spinach quinoa

### Asparagus Tomato Risotto

fresh goat cheese

### Veal Picatta

mozzarella, sundried tomato risotto

### Chicken Kiev

risi-bisi, grilled zucchini

### Vegetable Lasagna

grilled vegetables, parmesan cheese

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Grilled Salmon with Ginger-cilantro Pesto \*

basmati rice, sautéed greens, garlic, cherry tomatoes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

cauliflower, sauteed greens, carrots

### Vegan Dish of the Day

### Cauliflower Steak

za'atar, quinoa, asparagus

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Chocolate Cake caramelized popcorn

Pear Frangipane Tart vanilla sauce

Cheesecake  sable crust, strawberries

Peach and Berries Crisp vanilla ice cream

Vanilla Crème Brûlée 

Artisan Cheese Selection roquefort, beechers cheddar, gouda, maasdam

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.