

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

Eggplant Hummus Dip

whole-wheat pita chips

Mozzarella Salad with Ripe Tomatoes *

cucumber, taggiasca olives

Shanghai Ribs

chinese pickled cabbage salad, tamarind chutney

Wild Smoked Salmon Chowder

potatoes, roasted red bell pepper

Boston Lettuce with Crumbled Gorgonzola Cheese 

toasted garlic croutons, chives, tomato

Chilled Watermelon Gazpacho

cucumber, watermelon, herb parsley

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

Flat Iron Steak with Roasted Spring Onions *

baby tomatoes, aged balsamic

Farfalle Boscaiola

tomatoes, onions, pancetta, white wine, olive oil, parmesan cheese

Asian-Style Rotisserie Duck

sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodle, spring onion

Fresh White Snapper *

ginger, cilantro, wild rice, vegetable-coconut stew

Zucchini Tomato Tart

moroccan spiced roasted vegetables, quinoa

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Brown Sugar Glazed Salmon *

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glaze

Garlic Herb Roasted Chicken

avocado-tomato corn salsa

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

parsnip, green beans, cauliflower

Vegan Dish of the Day

Chile-rubbed Butternut Squash Steaks

ranch dressing, asparagus, tomato

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Orange and Lime Panna Cotta mandarin segment

Chocolate and Whiskey Torte raspberry

Strawberry Mousse Torte vanilla sable, whipped cream 

Peach and Berry Crisp vanilla ice cream

Vanilla Crème Brulee 

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

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.