

## 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

**Coconut-Crusted Scallops**

mango-pepper salsa, cilantro, fresh lime

**Beef Tataki, Arugula\***

sake, yuzu, ginger, cherry tomatoes

**Seared Ahi Tuna Carpaccio \***

papaya-ginger relish

**Navy Bean Soup**

pork, pancetta, tomato

**Mixed Greens and Button Mushrooms** 🌱

oven-roasted tomato, red onion, bacon, egg, gorgonzola cheese

**Chilled Gazpacho Andalusia**

cucumber, bell pepper, tomato, croutons

**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

### Flat Iron Steak with Celery Root Purée \*

mushrooms and red wine sauce

### Pappardelle with Chicken Ragout

tomato, parsley

### Veal Piccata, Fresh Mozzarella, Basil

sun-dried tomato risotto, arugula

### Seared Plaice with Fennel and Apple \*

pea and farro risotto, roasted carrots

### Eggplant and Potato Moussaka

zucchini, orzo pasta, cinnamon, tomato

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

### Salmon with Amber Beer Bearnaise \*

maple-glazed carrots, crispy mashed potato cakes

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

asparagus, carrots, zucchini

### Vegan Dish of the Day

### Vegan Tandoori-Rubbed Portobellos

cilantro sauce

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Tres Leches Crème Caramel berries

Passion Fruit Mousse Torte  vanilla crust, chantilly

Chocolate-Raspberry Tart milk chocolate cremeux

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, gouda, gruyere, havarti

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.