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

Kudo Carpaccio

parmesan mustard aioli

Citrus Delight with Amaretto

oranges, pineapple grapefruit, cranberry-apple vinaigrette

Shrimp, Crab, Potato Tots

bell pepper, parsley, shaved fennel, aioli

Beyond Sausage and Black Bean Soup GF

chili oil, scallion

Belgian Endive and Spinach GF 10

mandarin segments, avocado, strawberries

Chilled Banana Soup

banana, vanilla ice cream

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

Beef Roulade, Dill Pickle, and Bacon

creamed potatoes, roasted root vegetables

Spaghetti Aglio e Olio

shrimp, parsley, roma tomato

Thyme-Roasted Rack of Lamb *

grilled polenta, sautéed fennel, red onion-raisin compote, poached figs

Fresh Cod Pickled with Cape Malay

potato puree, pickled onion apricot

Grilled Vegetable Masala 🦫

Indian spiced-yogurt, coconut-pistachio basmati

Buttermilk Fried Chicken

mash potatoes, gravy

Available Daily

New York Strip Loin Steak Fries * GF

garlic herb butter

Broiled Salmon with Herb Mustard Glaze * G

roasted leeks, red bell pepper, mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

cauliflower, parsnip, butternut

Vegan Dish of the Day

Vegan Roasted Harissa Broccoli

warm hummus, za'atar

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Buchu and Pear Tart vanilla ice cream

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte NS light and refreshing

Peach and Apple Crisp vanilla ice cream

Artisan Cheese Selection gouda wheels, pepper jack, gorgonzola, beecher's dulcet

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75 Cappuccino 3.75



Y Vegetarian





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.