

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

Green Thai Coconut Black Mussels

lemon grass, shredded coconut

Golden Pineapple

pomegranate, strawberry

Prosciutto, Genoa Salami, Melon, and Figs

crostini, olives, sun-dried tomato

Mixed Green with Crumbled Gorgonzola Cheese 

toasted garlic croutons, chives, tomato

Andouille and Swiss Chard

chicken broth, wild rice, thyme

Chilled Blueberry Soup

blueberries, 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 Short Ribs in Red Wine
creamed potatoes, roasted root vegetable

Spaghetti Carbonara
pancetta, parmesan cheese

Roast Duck with Mango and Soy *
coconut rice, snow peas

Trout with Olives, Onions and Peppers *
creamy mascarpone polenta, green beans

Chef's Neil New Burger *
buttermilk and dill dressing, blue cheese, arugula, parmesan truffle fries

Shiitake Mushroom and Cheese Fritters
braised zucchini, bell pepper, eggplant

Available Daily

New York Strip Loin with Fries * GF
garlic herb butter

Grilled Salmon with Capers and Dill * GF
cilantro rice

Garlic Herb Roasted Chicken
avocado-tomato corn salsa

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl
turnips, butternut, cauliflower

Vegan Dish of the Day

Chile-rubbed Butternut Squash Steaks  GF
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

Chocolate Cake caramelized popcorn

Pear Frangipane Tart vanilla sauce

Cheesecake  sable crust, fresh strawberries

Peach and Berry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection gouda, cheddar, roquefort, gruyere

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.