

## 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

**Tomato Bruschetta, Cured Chorizo**

cilantro, goat cheese

**Shrimp, Crab, Potato Tots**

bell pepper, parsley, shaved fennel, aioli

**Radicchio and Caramelized Pear Salad** 🌱

frisée, grilled red pepper, blue cheese

**Cabbage-Bacon Soup**

chicken-tomato broth, onion

**Chilled Peach and Ginger Soup**

peaches, mint

**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

### Corvina Romesco

potato-olive galette, pea shoots, rapini

### Asparagus Tomato Risotto

fresh goat cheese

### Parmesan-Coated Veal Loin

with artichoke mushroom ragoût, mascarpone polenta, zucchini

### Chicken Biryani Mint & Cashew

garam masala, saffron, onion, raita, pappadam

### Grandmother's Bread Dumplings

mushroom sauce, tarragon oil

### Available Daily

### New York Strip Loin Steak Fries \*

garlic herb butter

### Garlic-Herb Roasted Chicken

avocado-tomato corn salsa

### Charred Sugar Crusted Salmon \*

corn, bell pepper rice pilaf, green beans, pistachio

### Rustic Home-Made Lasagna

tomato sauce, basil

### Add-on Veggie Bowl

zucchini, parsnip, broccoli

### Vegan Dish of the Day

### Vegan Stir-Fried Eggplant

garlic-basil sauce

## MORIMOTO

### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Black Forest Cake** kirshwasser cream, bing cherries, chocolate shavings

**Carrot Cake** cream cheese frosting

**Passion Fruit Mousse Torte** vanilla sable, whipped cream 

**Banana Crisp** vanilla ice cream

**Vanilla Crème Brulee** 

**Artisan Cheese Selection** prima donna, pepper jack, monterey jack, cheddar

**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.