

COCKTAILS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Pussers Painkiller 13

Pusser's Admiralty Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Cosmopolitan 12

Absolut Citron, Cointreau, cranberry, lime

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat dry, Angostura bitters

WINES

Poema Cava Brut, Penedes Region, Spain 10/40

Conundrum White Blend, Napa Valley, California 13.50/60

Cline Cellar Zinfandel, California 12/48

Zolo Malbec, Mendoza, Argentina 11/44

STARTERS

Bay Shrimp Cocktail *

Dutch cocktail sauce, boiled egg

Steak Tartare *

capers, gherkins pickles

Chicken, Sweetbreads and Mushroom Cream

puff pastry, Hollandaise sauce

Westland Salad

tomato, cucumber, egg, mustard dressing

Green Peas Soup

pumpnickel bread, speklappen

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

 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.

An 18% service charge is automatically applied to all beverage purchases and food 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

Bami Goreng

Indonesian stir-fried noodles, chicken and shrimp sate, peanut sauce, krupuk shrimp crackers

Hodge Podge Klapstuck

braised beef brisket, carrots, potatoes, onion, butter gravy

Beef Tenderloin, Mushrooms*

chateau potatoes, sautéed vegetables, bearnaise, mushroom sauce

Pan-Fried Flounder, Lemon Butter *

parsley potatoes, vichy carrots

Vegan Braised Bell Pepper

brown rice, tomato coulis

Pork Cordon Bleu

ham, gouda, carrots, green peas, lyonnaise potatoes

Roasted Chicken

French fries, apple sauce

Salmon Fillet *

saffron risotto, fennel

15oz Pinnacle Grill Boneless Ribeye * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO

Crispy Fried Market Whole Fresh Fish * 25

Sweet tamarind chili sauce, picked vegetables

Yuzu Butter Grill Lobster Tails * 25

Seasonal Asian greens

DESSERTS

Crème Brûlée

burnt sugar

Tompouce

puff pastry, vanilla custard, royal icing

Apple Pie

vanilla ice cream

Lindt Chocolate Tulip

chocolate cream, flourless chocolate sponge

Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel