

## COCKTAILS

### Dutch 75 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

### Pusser's Painkiller 13

Cazadores Tequila, Triple Sec, Lime Juice

### Cosmopolitan 12

Absolut Citron, Cointreau, cranberry, lemon

### Ship Shape Manhattan 13

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

## WINES

**Taittinger Brut Champagne**, Champagne Region, France 22/88

**Chateau de Berne Rose**, Provence, France 13/50

**Mark West Pinot Noir**, California 12/48

**Oberon**, Cabernet Sauvignon, California 18/72

## STARTERS

### Bay Shrimp Cocktail

Dutch cocktail sauce, boiled egg

### Steak Tartare \* GF

capers, gherkins pickles

### Chicken, Sweetbreads and Mushroom Cream

puff pastry, Hollandaise sauce

### Westland Salad V

tomato, cucumber, egg, mustard dressing

### Green Pea Soup

pumpnickel, speck ham

### 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\* GF

roasted potatoes, sautéed vegetables, bearnaise, mushroom sauce

### Pan-Fried Dover Sole, Lemon Butter \*

new potatoes, vichy carrots

### Vegan Braised Bell Pepper GF V

rice, tomato coulis

### Pork Cordon Bleu

ham, gouda, carrots, green peas, Lyonnaise

### Roasted Chicken

French fries, apple sauce

### Salmon Fillet, Bay Shrimp\*

saffron risotto, fennel

### 15oz Pinnacle Grill Boneless Ribeye \* 20

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

### BY IRON CHEF MORIMOTO

### Fresh Catch Grouper\* 25

braised, soy ginger, steamed bok choy, carrots

### Yuzu Butter Grill Lobster Tails \* 25

Seasonal Asian greens

## DESSERTS

### Crème Brûlée

burnt sugar

### Tompouce

puff pastry, vanilla custard, royal icing

### Apple Pie NS

vanilla ice cream

### Lindt Chocolate Tulip

chocolate cream, flourless chocolate sponge

### Lindt Hot Chocolate Fudge Sundae

vanilla ice cream, chocolate chunks, stroopwafel