

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

Seafood Deviled Eggs *

smoked salmon, crab, honey-mustard dressing

Thai Beef and Pickled Carrots *

scallions, cilantro, lime

Arancini Pomodoro

mozzarella, ratatouille, basil

Double Baked Potato Soup

chopped bacon, grated cheese, chives

Mixed Green with Crumbled Gorgonzola Cheese 🌱

toasted garlic croutons, chives, tomato

Chilled Orange Cranberry Soup

ginger cookie, mint, orange zest

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

Braised Beef Short Ribs

carrots, celery, pan fried gnocchi

Pesto Fettuccini with Italian Sausage

onion, garlic, tomato, fennel, parmesan cheese

Parmesan-Crusted Chicken Breast

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

Chili Prawns with Garlic Butter

black rice, spinach

Butternut Squash Ravioli

mozzarella, cream sauce, chopped parsley

Available Daily

New York Strip Loin with Steak Fries *

garlic herb butter

Southwest Grilled Salmon with Three Salsa *

cilantro rice, corn

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

broccoli, turnips, mixed vegetable

Vegan Dish of the Day

Mushroom Bolognese

grilled mushroom, vegan cheese, parsley

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Red Velvet Cake cream cheese frosting

Chocolate & Whiskey Torte raspberry sauce

Mango Mousse Terrine  passion fruit

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection fontina, cheddar, gouda, beecher's dulcet

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.