

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

Fresh Mozzarella and Zucchini  

balsamic reduction, extra virgin olive oil

Steak Tartare *  

capers, gherkins

Seafood Spring Roll

sweet chili sauce

Pork and Wonton Soup

scallions, soya, sesame

Mixed Green, Seaweed and Edamame Salad  

cucumber, cherry tomato

Chilled Mixed Berries

orange zest

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

Smoked Flat Iron Steak *

lemon rice, oregano, eggplant, garlic tomato dip

Spaghetti Puttanesca

marinara sauce, anchovies, capers, black olives, garlic, oregano

Sour Orange Glazed Chicken **GF**

salsa verde, cinnamon, corn, sorrel grits

Fresh Cod Caponata **GF**

risotto verde, red pepper oil

Beyond Beef Squash Stuffing

paprika, oregano, tomato

Turkey Roast and Cranberry

apple-pecan stuffing, dill carrots, Brussels sprouts, candied sweet potato

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Maple-Brined Salmon * **GF**

corn and bell pepper relish, sage-roasted potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

cauliflower, sauteed greens, carrots

Vegan Dish of the Day

Vegan Tuscan Sausage and Bean Stew

rosemary focaccia

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Butterscotch Pudding whipped cream meringue

Flourless Chocolate Cake mixed berries

Raspberry Mousse Torte vanilla sable, whipped cream

Apple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection stilton bluecheese, cheddar, goada wheels, pepper jack

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.