

## DRINKS

**Dutch 150 11**

De Lijn Gin, Sparkling Wine, fresh lemon juice

**Cazadores Margarita 11**

Cazadores Blanco Tequila, Lime, Cointreau

**Cosmopolitan 12.00**

Stoli Citros vodka, Cointreau, cranberry, lime

**Bahama Mama 10.75**

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

**Pusser's Painkiller™ 11.75**

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

## STARTERS

**PORT TO TABLE**

**Jamaican Beef Patty**

Caribbean coleslaw

**King Crab Devilled Eggs \* (Easter Sunday Special)**

tarragon, avocado, mandarins

**Chicken and Tabbouleh Salad**

hummus, pomegranate dressing

**Cream of Fresh Pumpkin Soup**

cinnamon, ginger, nutmeg, cranberry drizzle

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Arugula Springtime Salad (Easter Sunday Special)**

red beets, peaches, pomegranate, red onions, dill, feta

**PORT TO TABLE**

Regionally inspired local dishes and ingredients so you can taste Caribbean right here onboard.

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

### Easter Sunday Special

#### Herb Roasted Lamb Leg \*

oregano and apple chutney, sautéed butternut squash

#### Spiced Pork Belly

pineapple salsa, roasted squash, sweet potatoes

#### Penne Caprese

tomato, basil, mozzarella

#### Parmesan-Crusted Chicken Breast

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

#### Chili Prawns with Garlic Butter

black rice, spinach

#### Spaghetti Meatballs

marinara sauce

#### New York Strip Loin Steak Fries \*

garlic herb butter

#### Chile Rellenos

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

#### Salmon with Amber Beer Béarnaise \*

maple-glazed carrots, crispy mashed potato cakes

#### Rustic Home-Made Lasagna

tomato sauce, basil

### MORIMOTO

#### Morimoto Epice Lobster Tails \* 25

lemon foam, seasonal vegetables

#### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

### FEATURED

#### 5 oz. Filet Mignon & 5 oz. Lobster \* 18

grilled asparagus, baked potato, garlic butter

#### 12 oz. Pinnacle Grill Strip Loin Steak \* 20

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

## DESSERTS

#### Passion Fruit Easter Cheesecake (Easter Sunday Special)

graham, passion fruit ganache

#### Chocolate and Whisky Torte vanilla sauce, raspberry

#### Mango Mousse Terrine mango toasted coconut

#### Jamaican Bread Pudding warm rum vanilla sauce

#### Artisan Cheese Selection Gruyere, Fontina, Cheddar, Swiss

#### 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.



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