

## 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** Jerked Chicken Egg Roll

island slaw, chili mango

**Carpaccio of Beef Tenderloin \***

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

**Salmon and Tuna Poke \***

crème fraiche, chili, plantain

**Tortilla Soup with Mushrooms** 

avocado, radish, ancho

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Frisée Lettuce, Bacon, and Red Skin Potato** 

boiled egg, cherry tomato, cucumber

**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

### PORT TO TABLE

#### Sautéed Veal Tenderloin \*

candied lemon sauce, corn polenta

#### Mafaldini with Chicken and Poblano Cream

tomato, cilantro, and corn kernels

#### Red Wine Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

#### Crispy Sweet-and-Sour Shrimp

steamed jasmine rice, sweet-and-sour vegetables

#### Three Cheese Vegetable Enchilada

salsa roja, black bean casserole



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

garlic herb butter

#### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

#### Roasted Salmon with Granny Smith Apple Butter \* GF

zucchini, turnips

#### 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

**Triple Berry Alaskan Tart** lime-scented diplomat cream

**Double Chocolate Tart** crème anglaise

**Pear Strudel** vanilla sauce **NS**

**Coconut Bread Pudding** warm rum vanilla sauce

**Artisan Cheese Selection** Cheddar, Gruyere, Monterey Jack, Havarti

**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.