

## 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**

Corn and Salt Fish Fritter garlic aioli

**Quinoa and Pomegranate** 🌿

roasted pumpkin, goat cheese

**Seared Black Pepper Duck Breast \***

apple-celeriac salad, lingonberry cream

**Chicken and Chorizo Soup**

Spanish rice, saffron, carrots, bell peppers

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Arugula and Pumpkin Salad** 🌿

pine nuts, tomato, feta cheese

**PORT TO TABLE**

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

## MAINS

**PORT TO TABLE** Jerk Lamb Shank  
sweet potato mash

**Farfalle Boscaiola**

tomatoes, onions, pancetta white wine, olive oil, parmesan cheese

**Flat Iron Steak Chimichurri \***

jalapenos pepper jack polenta, green beans

**Parmesan-Panko Baked Hake \***

caper-gherkin aioli, crushed potatoes, zucchini

**Eggplant Cannelloni Parmigiano** 

asparagus risotto

**Turkey Roast and Cranberry**

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

**Broiled Salmon with Herb Mustard Glaze \***

roasted leeks, red bell pepper, mashed potatoes

**Wiener Schnitzel**

asparagus, pan-fried potatoes

**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

**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

FEATURED

## DESSERTS

**Strawberry Pavlova** whipped cream, toasted almonds 

**Chocolate Caramel Tart** chocolate shavings

**Almond Fruit Cake** almond butter cake, cherries, berries, Frangelico whipped cream 

**Caribbean Bread Pudding** warm rum, vanilla sauce

**Artisan Cheese Selection** cheddar, edam, fontina, beechers

**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.