

## 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™ 11.50**

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

**Featured Beer 7.75**

Corona

## STARTERS

**PORT TO TABLE** Chicken and Callaloo Soup

butternut squash, garlic, thyme, toasted coconut

**Eggplant Hummus Dip** 

whole-wheat pita chips

**Mozzarella and Tomatoes Salad**  

cucumbers, taggiasca olives

**Shrimp Crostini**

chili crème fraîche

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Gourmet Greens**   

toasted pecans, cherry tomatoes, orange segments

**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** Fresh Mahi Mahi Diablo \*

cilantro rice, guajillo chilies, chipotle, tomato

### **Spaghetti Aglio e Olio**

shrimp, parsley, roma tomato

### **Petite Beef Tender with Creamed Leeks and Bacon \***

thyme roasted potatoes, frizzled parsnip

### **Pork Chop with Parsnip Purée \***

bacon braised Brussels sprouts

### **Zucchini Tomato Tart**

Moroccan spiced roasted vegetables, quinoa

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

garlic herb butter

### **Caribbean 'Jerk' Chicken Breast**

Jamaican peas and rice, grilled pineapple spears

### **Brown Sugar Glazed Salmon \***

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

### **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

**Diplomat Strawberry Tart** vanilla cream, pistachios

**Opera Cake** coffee butter cream

**Raspberry Mousse Torte** vanilla sable, whipped cream 

**Jamaican Bread Pudding** warm rum vanilla sauce

**Artisan Cheese Selection** provolone, pepper jack, Swiss, brie

**Ice Creams & Hot Fudge Sundae with Nuts**

**Espresso 2.50**

**Cappuccino 3.50**

 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.