DRINKS

DUTCH 150 11 De Lijn Gin, Sparkling Wine, fresh lemon juice

PATRONA PALOMA 12 Patron Silver Tequila, fresh grapefruit,

COSMOPOLITAN 12 Stoli Citros vodka, Cointreau, cranberry, lime SHIP SHAPE MANHATTAN 12 Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

CAZADORES MARGARITA 11 Cazadores Blanco Tequila, Lime, Cointreau

GOLDEN DUTCH MARTINI 12 Stroopwafel Liqueur, Angels Envy Bourbon, fresh lemon juice, Simple Syrup, Angostura



Taste the flavors of Caribbean on board with regionally inspired local dishes and ingredients.

STARTERS



JAMAICAN BEEF PATTY Caribbean coleslaw

SEAFOOD DEVILED EGGS * smoked salmon, crab, honey-mustard dressing

CHICKEN AND TABBOULEH SALAD hummus, pomegranate dressing

BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE toasted garlic croutons, chives, tomato **CLASSIC CAESAR SALAD** Parmesan cheese, garlic croutons, anchovies

TORTILLA SOUP WITH MUSHROOMS avocado, radish,ancho

FRENCH ONION SOUP Gruyère cheese crouton

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers. www.asc-aqua.org www.msc.org



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 food borne illness, especially if you have certain medical conditions. service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

An 18%

Cheese may be non-vegetarian.

MAINS

PORT ¹⁰ PLATE

STEAK FRIES

garlic herb butter

JERKED PORK TENDERLOIN

peanuts, black beans, rice pilaf, collard greens

PENNE CAPRESE tomato, basil, mozzarella

NEW YORK STRIP LOIN

PARMESAN-CRUSTED CHICKEN BREAST basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

SPAGHETTI MEATBALLS marinara Sauce

CITRUS SALMON BOWL * pearl saffron couscous, golden raisins, toasted pinenuts, spinach, lemon butter

CHILI PRAWNS WITH GARLIC BUTTER black rice, spinach

CLUB ORANGE DAILY SPECIAL SHRIMP JAMBALAYA spicy sausage

CHILE RELLENOS pablano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

RUSTIC HOME-MADE LASAGNA tomato sauce, basil

> 5 OZ. FILET MIGNON & LOBSTER TAIL * 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

BY IRON CHEF MORIMOTO



FRESH GROUPER XO * 25 steam grouper, XO scallop sauce, Asian vegetables

LOBSTER 2 WAY 25 panko crusted and grilled lobster tails lemon soy butter, Japanese tartar sauce, tonkatsu, Asian mushroom, shishito pepper

DESSERTS

BLUEBERRY CROISSANT PUDDING warm rum vanilla sauce

CARIBBEAN MALIBU CREAM coconut, pineapple, banana, yogurt

DOUBLE CHOCOLATE TART crème anglaise

STRAWBERRY CREAM lemon, vanilla sponge, whi

ARTISAN CHEESE SELECTION havarti, asiago, gouda, blue cheese

SMORES SUNDAE vanilla ice cream, brownie chunks, toasted marshmallows, graham crumbs, chocolate sauce

ICE CREAM OF THE DAY

ESPRESSO 2.75 **CAPPUCCINO** 3.75

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