

# DRINKS

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

**CAZADORES MARGARITA 11**  
Cazadores Blanco Tequila, Lime, Cointreau

**COSMOPOLITAN 12**  
Absolut Citron, Cointreau, cranberry, lime

**BAHAMA MAMA 10.75**  
Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

**PUSSER'S PAINKILLER™ 11.25**  
Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

**FEATURED BEER 7.75**  
150th HAL Pils



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

# STARTERS



**JERKED CHICKEN EGG ROLL**  
island slaw, chili mango

**CARPACCIO OF BEEF TENDERLOIN \***  
olive oil, Reggiano-Parmigiano, whole grain mustard sauce

**CLASSIC CAESAR SALAD**  
Parmesan cheese, garlic croutons, anchovies

**SALMON & TUNA POKE \***  
crème fraiche, chili, plantain

**CHICKEN AND CHORIZO SOUP**  
Spanish rice, saffron, carrots, bell peppers

**JICAMA AND MANGO SALAD**  
butter lettuce, cucumber cilantro

**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](http://www.asc-aqua.org)

[www.msc.org](http://www.msc.org)



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy

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.  
An 18% 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.

Cheese may be non-vegetarian.

# MAINS



**JERK LAMB SHANK**  
sweet potato mash

**MAFALDINI WITH CHICKEN AND POBLANO CREAM**  
tomato, cilantro and corn kernels

**NEW YORK STRIP LOIN STEAK FRIES \***  
garlic herb butter

**GARLIC-HERB ROASTED CHICKEN**  
avocado-tomato corn salad

**CLUB ORANGE DAILY SPECIAL VEAL CUTLET, GREEN OLIVES AND THYME\***  
mushroom risotto

**RUSTIC HOME-MADE LASAGNA**  
tomato sauce, basil

**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

**BARBECUE SALMON BOWL \***  
mango, avocado, brown rice, asparagus

**THREE CHEESE VEGETABLE ENCHILADA**  
salsa Roja, Black bean casserole



**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

**JAMAICAN BREAD PUDDING**  
warm rum vanilla sauce

**KEY LIME PIE**  
whipped cream

**DOUBLE CHOCOLATE CHEESECAKE**  
white chocolate sauce

**BANANA PUDDING**   
vanilla sponge, cake crumbs

**ARTISAN CHEESE SELECTION**  
havarti, asiago, gouda, blue cheese

**BROWNIE PEANUT SUNDAE**  
vanilla ice cream, brownie chunks, peanuts, rainbow sprinkles, caramel sauce

**ICE CREAM OF THE DAY**

**ESPRESSO 2.75**  
**CAPPUCCINO 3.75**

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