

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

PATRONA PALOMA 12

Patron Silver Tequila, fresh grapefruit, lime, soda

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 Bitters



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

STARTERS



CORN AND SALT FISH FRITTER

garlic aioli

QUINOA AND POMEGRANATE

roasted pumpkin, goat cheese

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SEARED BLACK PEPPER DUCK BREAST *

apple-celeriac salad, lingonberry cream

DOS FRIJOLES

kidney beans, black beans, cumin, garlic, chili, orange zest

ARUGULA, ARTICHOKE, FARRO SALAD

taggiasca olive, salami

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



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.

service charge will be automatically added to your bar and beverage purchases.

An 18%

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

MAINS



FRESH SNAPPER CAPONATA *
verde, red pepper oil

risotto

FARFALLE BOSCAIOLA

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

ROASTED SPICE CRUSTED PRIME RIB WITH WILD MUSHROOMS *

vegetable stew, horseradish cream

NEW YORK STRIP LOIN STEAK FRIES *

garlic herb butter

CALF'S LIVER WITH APPLES AND PANCETTA *

caramelized onion, sautéed spinach, potato pancake

TURKEY ROAST AND CRANBERRY

apple-pecan stuffing, dill carrots, Brussels sprouts, corn

TERIYAKI SALMON BOWL *

cauliflower rice, avocado, spinach, sesame seeds

CLUB ORANGE DAILY SPECIAL

LEMON SHRIMP MAFALDINI cream, chives, basil pesto and garlic

EGGPLANT CANNELLONI PARMIGIANO

asparagus risotto



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

JAMAICAN BREAD PUDDING
warm rum vanilla sauce

ARTISAN CHEESE SELECTION
havarti, maaslander, manchego, brie

STROOPWAFEL CHEESECAKE
caramel

MIXED BERRIES SUNDAE
vanilla ice cream

TURTLE PIE
oreo crust, caramel pecan, chocolate mousse

ICE CREAM OF THE DAY

RASPBERRY MOUSSE SWISS ROLL
whipped cream, chocolate shavings

ESPRESSO 2.75
CAPPUCCINO 3.75

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