

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

PATRONA PALOMA 12

Patron Silver Tequila, fresh grapefruit, lime, soda

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

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.
Cheese may be non-vegetarian.

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

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

EGGPLANT CANNELLONI PARMIGIANO
asparagus risotto

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

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.
subject to change.

Prices are