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



CHICKEN AND CALLALOO SOUP butternut squash, garlic, thyme, toasted coconut

P

EGGPLANT HUMMUS DIP whole-wheat pita chips

MOZZARELLA SALAD WITH RIPE TOMATOES cucumbers, taggiasca olives

BAJAN SHRIMP CAKES spring onions, pineapple salsa **CLASSIC CAESAR SALAD** Parmesan cheese, garlic croutons, anchovies

SALMON CHOP CHOP SALAD * cucumber, cherry tomatoes, avocado, bacon, green beans, mustard mayo dressing

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 PLATE

FRESH MAHI MAHI DIABLO * cilantro rice, guajillo chilies, chipotle, tomato

SPAGHETTI AGLIO E OLIO shrimp, parsley, roma tomato

NEW YORK STRIP LOIN STEAK FRIES * garlic herb butter **SMOKED CARNE ASADA** rice, black beans, guacamole, warm flour tortillas

PORT BRASIED LAMB SHANK butter bean puree, gremolata

ROASTED PORK BACK RIBS espresso-barbecue sauce, spinach fennel, potato rosti BROILED SALMON WITH HERB MUSTARD GLAZE* roasted leeks, red bell pepper, mashed potatoes

CLUB ORANGE DAILY SPECIAL ROASTED LEG LAMB, CARDAMON AND ORANGE white beans and spinach VEGAN SMOKY SWEET CORN, TOFU FRITTERS vegetable caponata

P

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

CHOCOLATE BREAD PUDDING warm rum vanilla sauce

COCONUT CREAM PIE whipped cream, mango sauce

ARTISAN CHEESE SELECTION young gouda, leiden, pepper jack, brie

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

CHOCOLATE CARAMEL TART crushed honeycomb, cookie tuile

CHOCOLATE DELIGHT chocolate sponge, chocolate **ICE CREAM OF THE DAY**



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