

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



CARIBBEAN PEPPER POT

beef, pork, scotch bonnet

SMOKED CHICKEN WITH RAISINS

curried celery remoulade

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ROASTED TAHINI BEET DIP

pinenuts, cauliflower, olive oil, cilantro, focaccia

GOURMET GREENS

toasted pecans, cherry tomatoes, orange segments

SEAFOOD SPRING ROLL

sweet chili sauce

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



BRAISED BEEF BRISKET CRIOLLA
beer, roasted potato, green beans

RIGATONI WITH CHICKEN MEATBALLS
basil, Parmesan

SLOW ROASTED SPICED LAMB LEG *
mango mint salsa, red coconut rice, braised
Butternut squash

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

WIENER SCHNITZEL
veal, home fried potatoes, loganberry
compote, spinach

**MUSTARD CRUSTED TUNA WITH ONION
RINGS ***
tomato-shrimp vinaigrette, spinach,
peppers, onion

GRILLED MISO GLAZED SALMON *
miso ginger glaze, scallions, roasted red bell
pepper

CLUB ORANGE DAILY SPECIAL
**ROASTED PORK BELLY, PINEAPPLE
TATIN**
grits, asparagus

corn

**BEYOND MEAT CURRY COCONUT
MEATBALLS**
Thai red curry, eggplant, jasmine 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

CINNAMON BREAD PUDDING
warm rum vanilla sauce

ARTISAN CHEESE SELECTION
edam, swis, brie, gouda

MANGO COCONUT SLICE
graham crackers, whipped cream

COOKIE DOUGH SUNDAE
vanilla ice cream, assorted cookie
crumbs, chocolate sauce

OPERA CAKE
chocolate ganache, coffee butter cream

ICE CREAM OF THE DAY

NEAPOLITAN LAYERED CAKE
vanilla sponge, chocolate, strawberry
mousse



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. Prices are sub-
ject to change.