

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,

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



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

STARTERS



SHRIMP TACOS, AVOCADO AND LIME

cilantro salsa, mango and black beans

GRILLED PINEAPPLE WITH HONEY-RICOTTA

hazelnut crumble, dates

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

THAI BEEF AND PICKLED PAPAYA *

scallions, cilantro, lime

BLACK BEAN SOUP

garlic, cumin, mango salsa

ROMAINE LETTUCE, STRAWBERRIES

jicama, radish, red onion, cucumber

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



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



FRESH BAKED SOLE FLAMANDE *
tomato basil concasse, white wine

FETTUCCINE WITH BEEF SHORT RIB BOLOGNESE
oregano, Parmesan

PARMESAN-COATED VEAL LOIN
artichoke mushroom ragoût, mascarpone polenta, and French green beans

JAMAICAN BRAISED OXTAIL
peas n' rice, cabbage slaw

FILET OF BEEF WELLINGTON *
smashed celeriac, roasted baby carrots, sweet green peas

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

CHARRED SUGAR CRUSTED SALMON *
corn, bell pepper rice pilaf, green beans, pine nuts

CLUB ORANGE DAILY SPECIAL
SHRIMP JAMBALAYA
spicy sausage

OVEN-BAKED EGGPLANT PARMIGIANA
Provolone cheese, spaghetti, marinara sauce



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 GROUPEL 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

COCONUT BREAD PUDDING
warm rum vanilla sauce

ARTISAN CHEESE SELECTION
young gouda, leiden, manchego, brie

CARIBBEAN TRIFLE
toffee pudding, pineapple, coconut, salted caramel sauce

STRAWBERRY SUNDAE
vanilla ice cream, strawberry compote, crushed biscotti

CHOCOLATE & WHISKEY TORTE
raspberry

ICE CREAM OF THE DAY

ALMOND FRUIT CAKE 
frangelico whipped cream

ESPRESSO 2.75
CAPPUCCINO 3.75

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