

# 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



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](http://www.asc-aqua.org)

[www.msc.org](http://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

**FETTUCCHINE 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

**RUSTIC HOME-MADE LASAGNA**  
tomato sauce, basil

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



**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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