

# 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



## CHILI CARIBBEAN SHRIMP COCKTAIL

orange habanero aioli, citrus segments

## SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

## CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

## JERKED OXTAIL CROQUETTE

pineapple jam, jerk mayo

## GREEN CHILE AND CORN CHOWDER

roasted bell pepper, cilantro

## RED BEET, FRISÉE, ORANGE SALAD

goat cheese, hazelnut

## 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  
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



## SPICED PORK BELLY

pineapple salsa, roasted squash, sweet potatoes

## BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts

## ROASTED BONELESS CHICKEN LEG

chimichurri, sweet pea risotto

## BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

## GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

## FRESH BLUE COBIA \*

saffron risotto, mussels, clams, peppers

## SOUTH WESTERN SALMON BOWL \*

black bean corn salsa, avocado brown rice, cilantro

## CLUB ORANGE DAILY SPECIAL

### PERUVIAN ROASTED CHICKEN

creamed corn, salsa verde, queso fresco

## VEGAN CURRIED VEGETABLE CUTLET

Indian spices, garbanzo beans, tomato sauce, baby bok choy

## 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

## CHOCOLATE HAZELNUT BREAD PUDDING

warm rum vanilla sauce

## ARTISAN CHEESE SELECTION

edam, swiss, havarti, gouda

## PINEAPPLE UPSIDE DOWN CAKE

caramel, cherry, pecans, coconut cream

## STRAWBERRY SUNDAE

vanilla ice cream, strawberry compote, crushed biscotti

## COCONUT RASPBERRY TART

whipped cream

## ICE CREAM OF THE DAY

## ALMOND FRUIT CAKE

Frangelico cream



## 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 subject to change.