

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



JAMAICAN BEEF PATTY
Caribbean coleslaw

SEAFOOD DEVILED EGGS *
smoked salmon, crab, honey-mustard dressing

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

CHICKEN AND TABBOULEH SALAD
hummus, pomegranate dressing

TORTILLA SOUP WITH MUSHROOMS
avocado, radish, ancho chili

CRUNCHY LETTUCE WITH CRUMBLED GORGONZOLA CHEESE
toasted garlic croutons, chives, tomato

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



JERKED PORK TENDERLOIN

peanuts, black beans, rice pilaf, collard greens

PENNE CAPRESE

tomato, basil, mozzarella

PARMESAN-CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

NEW YORK STRIP LOIN

STEAK FRIES *

garlic herb butter

SPAGHETTI MEATBALLS

marinara Sauce

CITRUS SALMON BOWL *

pearl saffron couscous, golden raisins, toasted pinenuts, spinach, lemon butter

FRESH GRILLED SEABASS FISH TACOS*

smoky chipotle lime crema

CLUB ORANGE DAILY SPECIAL

BEEF SHORT RIB

pineapple pico, mole

CHILE RELLENOS

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican 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 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

JAMAICAN BREAD PUDDING

warm rum vanilla sauce

ARTISAN CHEESE SELECTION

havarti, asiago, gouda, blue cheese

CARIBBEAN MALIBU CREAM

coconut, pineapple, banana, yogurt

SMORES SUNDAE

vanilla ice cream, brownie chunks, toasted marshmallows, graham crumbs, chocolate sauce

DOUBLE CHOCOLATE TART

crème anglaise

ICE CREAM OF THE DAY

STRAWBERRY CREAM

lemon, vanilla sponge, whipped 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. subject to change.

Prices are