

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

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

CHILE RELLENOS

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

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.

Prices are

subject to change.