

# DRINKS

## DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

## CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

## COSMOPOLITAN 12

Absolut Citron, Cointreau, cranberry, lime

## BAHAMA MAMA 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

## PUSSER'S PAINKILLER™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

## FEATURED BEER 7.75

150th HAL Pils



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

# STARTERS



## SPICED COCONUT CRUSTED MEATBALLS

pork, garlic aioli

## WATERMELON AND FETA CHEESE

mint, orange, arugula

## CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

## SEARED TUNA, LIME, AND CHILI \*

scallion, siracha mayo, mango, passion fruit

## CARROT AND COCONUT SOUP

ginger, orange, chives, crème fraiche

## MIXED LETTUCE SALAD

roasted beets, chopped egg, red onion

## 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.  
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 MAHI MAHI DIABLO \***  
cilantro rice, guajillo chilies, chipotle, tomato

**FUSILLI A LA VODKA**  
pancetta, marinara, cream

**PRIME RIB OF BEEF AU JUS \***  
green bean almandine, sugar-glazed carrots,  
baked potato

**NEW YORK STRIP LOIN  
STEAK FRIES \***  
garlic herb butter

**PORK CHOP, APPLE AND CABBAGE**  
cider jus, roasted baby potatoes

**CHICKEN PARMIGIANA**  
fresh mozzarella, zucchini, spaghetti,  
basil-tomato sauce

**MEDITERRANEAN SALMON BOWL \***  
quinoa, tomatoes, olives, crispy chickpeas, feta  
cheese, lemon garlic sauce

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

**PARMESAN BAKED ZUCCHINI**  
basil, spaghetti, garlic, sauteed spinach

**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 GROUPER 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

**CARIBBEAN BREAD PUDDING**  
warm rum vanilla sauce

**ARTISAN CHEESE SELECTION**  
havarti, asiago, gouda, blue cheese

**DULCE DE LECHE CHEESECAKE**  
coconut meringue

**COOKIES AND CREAM SUNDAE**  
vanilla ice cream, chocolate cake crumbs,  
Oreo cookies

**CARIBBEAN DARK CHOCOLATE CAKE**  
spiced rum, whipped cream

**ICE CREAM OF THE DAY**

**ORANGE-LIME PANNA COTTA**  
vanilla bean



**ESPRESSO 2.75**  
**CAPPUCCINO 3.75**

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