

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

APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

TRADER VIC'S MAI TAI 12

Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

COSMOPOLITAN 12

Absolut Citron, Cointreau, cranberry, lime

FEATURED BEER 7.75

Heineken



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

STARTERS



PROSCIUTTO HAM

Manchego cheese, port cherries

ORANGE-JUMBO SHRIP COCKTAIL

melon trio, cilantro lemon grass aioli

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ESCARGOT BOURGUIGNON

herb garlic butter, burgundy wine, French bread

a CREAMED OF ARTICHOKE AND HERITAGE CARROT SOUP

Arugula pesto oil, crème fraiche

SALAD OF ARGULA AND FRISEE

Willian pear, mandarin segments, pistachios, cherry tomatoes, organic maple seeds

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



ROTELLE WITH OXTAIL

red wine reduction and gremolata

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *

RACK OF LAMB, CANNELLINI BEANS AND GARLIC PEARLS *

sauteed spinach, green beans,
caramelized pineapple, balsamic
reduction

roasted red bell pepper, sauteed artichoke

NEW YORK STRIPLOIN *
French fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

FRESH YELLOW FIN SOLE FILLET *
Parmesan potato, sauce vierge, haricot
verts

DRIED-CHERRY AND THYME COATED SALMON *
pilaf rice, green beans, caramelized onions

CLUB ORANGE DAILY SPECIAL
SHRIMP JAMBALAYA *
spicy sausage

VEGAN CAULIFLOWER STEAK 
tahini, couscous, za'atar, asparagus

15 OZ. PINNACLE GRILL BONELESS RIBEYE * 20
shallot confit, aged balsamic, green peppercorn, baked potato,
creamed spinach

BY IRON CHEF MORIMOTO



RED MISO SNAPOER * 25
prawn, sea scallop, fresh mussels and clams,
sake lobster red miso broth, baby Bok choy

LOBSTER 2 WAY 25
panko crusted and grilled lobster tails lemon
soy butter, Japanese tartar sauce, tonkatsu,
Asian mushroom, shishito pepper

DESSERTS

FLOURLESS CHOCOLATE CAKE
chocolate sauce, whipped cream

BLACK FOREST CAKE 
Provolone, Pepper Jack, Swiss, Brie

CRÈME BRULEE
Grand Marnier custard, caramelized
sugar

HOT FUDGE SUNDAE
vanilla ice cream, warm chocolate ganache,
chopped nuts, marshmallows, whipped
cream

STRAWBERRY ROMANOFF
Grand Marnier, Chantilly 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.