

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

Bud Light



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

STARTERS



PINEAPPLE JUMBO SHRIMP COCKTAIL

Sweet Thai chili aioli

PROSCIUTTO HAM, CURED OLIVES *

Grana Padano, caper berries, grissini

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ESCARGOT BOURGUIGNON

Herb garlic butter, Burgundy wine, French bread

CITRUS TOMATO SOUP

Greek yoghurt, pesto croutons

ROMAINE LETTUCE, STRAWBERRIES
Jicama, radish, red onion, cucumber

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



CHEESE TORTELLINI

Spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

GRILLED LAMB CHOPS, SMOKED EGGPLANT *

Quinoa-tabbouleh , tomato criolla

NEW YORK STRIPLOIN STEAK FRIES *

Garlic herb butter

FILET MIGNON GREEN PEPPER CORN

CARIBBEAN ROASTED CHICKEN

FILET MIGNON GREEN PEPPERCORN SAUCE *

Potato apple rosti, Worcestershire butter, asparagus

SHRIMP, ANDOUILLE & GRITS

Okra, tomato sauce, citrus, roasted poblano pepper

CLUB ORANGE DAILY SPECIAL LEMON-SHRIMP FETTUCINI

Cream, chives, basil pesto, garlic

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

DRIED-CHERRY AND THYME COATED SALMON *

Pilaf rice, green beans, caramelized red onions

ZUCCHINI TOMATO QUICHE

Moroccan spiced roasted vegetables,  couscous

15 OZ. PINNACLE GRILL BONELESS RIBEYE * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO



RED MISO SNAPPER * 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

CRÈME BRULEE

Burnt sugar

CHERRY CRUMBLE TART

Vanilla sauce



LINDT FLOURLESS CHOCOLATE

Mousse, caramel sauce, whipped cream

HOT FUDGE SUNDAE

Vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

AFFOGATO CAKE

oreo cookie crust, light as cloud coffee,
vanilla bean mousse

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.