

# DRINKS

---

**DUTCH 150 11**

De Lijn Gin, Sparkling Wine, fresh lemon juice

**APEROL SPRITZ 11**

Aperol Aperitivo, prosecco, club soda, fresh orange

**BLUE HAWAII 11**

Ketel One Vodka, Pineapple, Coconut, Lemon, Blue Curacao

**SHIP SHAPE MANHATTAN 12**

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

**TRADER VIC'S MAI TAI 12**

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

**FEATURED BEER 7.75**

Miller Lite



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

# STARTERS

---



**SESAME CHICKEN**

green papaya, sweet chili

**SHRIMP, GRAPEFRUIT, CITRUS AIOLI**

pomegranite, red radish

**CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

**MOZZARELLA SALAD WITH RIPE TOMATOES**

cucumbers, taggiasca olives

**CELERY HAM CREAM SOUP**

potato, onion, thyme, leeks

**BUTTERHEAD LETTUCE**

toasted pecans, cherry tomatoes, orange segments

**FRENCH ONION SOUP**

Gruyère cheese crouton



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.

# MAINS



## KALUA PORK

pineapple-cabbage slaw, macaroni salad

## CANNELLONI AL FORNO

tomato, basil, ricotta

## CHICKEN PICCATA

marinara sauce, roasted bell peppers, grilled rosemary polenta

## HONEY-GLAZED BUTTERFISH FILLET \*

grilled pineapple, asparagus, cauliflower, rice pilaf

## GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

## KOREAN KALBI BEEF SHORT RIBS

lemongrass-steamed jasmine and red rice, sautéed greens

## GRILLED MISO GLAZED SALMON \*

miso ginger glaze, scallions, roasted red bell pepper

## RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

## VEGAN STUFFED EGGPLANT IN COCONUT CURRY DAHL

steamed basmati rice, garlic bok choy

## CLUB ORANGE DAILY SPECIAL

### ROASTED PORK BELLY, PINEAPPLE TARTE TATIN

whipped potatoes, green beans, red onions

**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

**MANGO BLUEBERRY CRISP**  
French vanilla ice cream

## ARTISAN CHEESE SELECTION

**DULCE DE LECHE CHEESECAKE**  
coconut meringue

**COOKIE DOUGH SUNDAE**  
Vanilla ice cream, assorted cookie crumbs, chocolate sauce

**TURTLE PIE**  
Oreo crust, caramel pecan, chocolate mousse

**ICE CREAM OF THE DAY**  
Vanilla Ice Cream, Mint Chocolate Chip, Fudge Tracks NSA

**ORANGE-LIME PANNA COTTA**  
vanilla bean



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

\*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.