

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

COSMOPOLITAN 12

Absolut Citron, Cointreau, cranberry, lime

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

Samuel Adams



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

STARTERS



GRILLED ASPARAGUS AND ARTICHOKE

Hazelnut-yoghurt

JUMBO SHRIMP COCKTAIL

Horseradish cocktail sauce

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ESCARGOT BOURGUIGNON

herb garlic butter, burgundy wine, French bread

CREAM OF FOUR MUSHROOM SOUP

chive oil

APPLE, PEAR AND CUCUMBER SALAD

frisée, dried cherries. Blue cheese crouton

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.

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



PAN FRIED SEABASS WITH APPLES *
cabbage, bacon



TANGERINE GLAZED DUCK BREAST *
wild rice potato pancake, red cabbage,
snow peas

**NEW YORK STRIPLOIN
STEAK FRIES ***
garlic-herb butter

RICOTTA AND SPINACH TORTELLINI
Arrabiata sauce, grilled vegetables

GARLIC-HERB ROASTED CHICKEN
avocado-corn tomato salsa

BEEF TENDERLOIN OSCAR *
crab meat, asparagus, yukon potatoes,
bearnaise

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

**CLUB ORANGE DAILY SPECIAL
LEMON SHRIMP FETTUCINE**
cream, chives, basil pesto, garlic

VEGAN CRUSTED PORTABELLA MUSHROOM
butter bean mash

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

DULCE DE LECHE & COCONUT TART
sweet coconut flakes

TIRAMISU
mascarpone cream, coffee, and Kahlúa
sponge cake

WARM CHOCOLATE LAVA CAKE
orange cream

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

CRÈME BRULÉE
burnt sugar

ESPRESSO 2.75
CAPPUCCINO 3.75