

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

Stella Artois



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

STARTERS



POZOLE ROJO

hominy grits, braised pork, avocado-lime salsa

WATERMELON AND FETA CHEESE

mint, orange, arugula

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

THAI BEEF AND PICKLED PAPAYA *

scallions, cilantro, lime

SHIITAKE AND SPRING MIX SALAD

carrot, scallion, daikon radish, water chestnuts

SEAFOOD SPRING ROLL

sweet chili sauce

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



HAWAIIAN FRESH CAJUN TUNA *

brown coconut rice, plantain, pickled onion, tomato

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT

tomato, garlic, Asiago chees

PRIME RIB OF BEEF AU JUS *

green bean almandine, sugar-glazed carrots, baked potato

GRILLED LAMB CHOPS, OREGANO, APPLE CHUTNEY *

butternut squash, cherry tomatoes

ROASTED PORK BACK RIBS

espresso-barbecue sauce, spinach fennel, potato rosti

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

BAKED SALMON, GREEN CHILI SAUCE*

pilaf rice, zucchini, tomato

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

PARMESAN BAKED ZUCCHINI

basil, spaghetti, garlic, sauteed spinach

CLUB ORANGE DAILY SPECIAL

CARDAMOM-ORANGE ROASTED LEG OF LAMB *

white beans, 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

BANANA CRISP

French vanilla Ice Cream

ARTISAN CHEESE SELECTION

MARGARITA CAKE

frosting, vanilla sponge, tequila

lime

COOKIES AND CREAM SUNDAE

vanilla ice cream, chocolate cake crumbs, Oreo cookies

CHOCOLATE CARAMEL TRIFLE

graham crackers, cajeta cream

ICE CREAM OF THE DAY

Vanilla Ice Cream, Cinnamon, Butter Pecan NSA

WILD BERRY PANNA COTTA

berry glaze



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