

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

BLUE HAWAII 11
Ketel One Vodka, Pineapple, Coconut, Lemon, Blue Curacao

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 GROUPEL 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



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