

## DRINKS



### **Dutch 150 11**

De Lijn Gin, Sparkling Wine, fresh lemon juice

### **Cazadores Margarita 11**

Cazadores Blanco Tequila, Lime, Cointreau

### **Cosmopolitan 12.00**

Stoli Citros vodka, Cointreau, cranberry, lime

### **Bahama Mama 10.75**

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

### **Pusser's Painkiller™ 11.75**

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

## STARTERS

### **PORT TO TABLE**

#### **Jerked Vegetable Roll**

island slaw, chili mango

#### **Carpaccio of Beef Tenderloin \***

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

#### **Salmon and Tuna Poke**

crème fraiche, chili, plantain

#### **Tortilla Soup with Mushrooms** 🌱

avocado, radish, ancho

#### **Je Suis Onion Soup ( French Onion Soup)**

gruyère cheese crouton

#### **Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

#### **Frisee Lettuce, Bacon, and Red Skin Potato** GF

boiled egg, cherry tomato, cucumber

### **PORT TO TABLE**

Regionally inspired local dishes and ingredients so you can taste Caribbean right here onboard.

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

## MAINS

### PORT TO TABLE

**Slow Roasted Spiced Lamb Leg \***  
mango mint salsa, red coconut rice, braised butternut squash



**Mafaldini with Chicken and Poblano Cream**  
tomato, cilantro, and corn kernels

**The U.S.S. Enter Braise (Red Wine Braised Brisket)**  
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

**Crispy Sweet-and-Sour Shrimp**  
steamed jasmine rice, sweet-and-sour vegetables

**Three Cheese Vegetable Enchilada**   
salsa roja, black bean casserole

**Udon Noodles**   
fried tofu, orange nan jim

**New York Strip Loin Steak Fries \***  
garlic herb butter

**Rustic Home-Made Lasagna**  
chunky tomato sauce, basil

**Roasted Salmon with Granny Smith Apple Butter \* GF**  
baby zucchini, baby turnips

**Garlic Herb Roasted Chicken**  
avocado-tomato corn salad

### MORIMOTO

**Morimoto Epice Lobster Tails \* 25**  
lemon foam, seasonal vegetables

**The XO-spanse (Fresh Halibut XO) \* 25**  
Asian vegetables, dried shrimp, scallop XO sauce

### FEATURED

**5 oz. Filet Mignon & 5 oz. Lobster \* 18**  
grilled asparagus, baked potato, garlic butter

**Steak Tastes Better Steak \* 20**  
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

## DESSERTS

**Triple Berry Alaskan Tart** lime-scented diplomat cream

**Double Chocolate Tart** crème anglaise

**Banana Crisp** sorbet or vegan ice cream 

**Pear Strudel** vanilla sauce **NS**

**JoCoconut Bread Pudding** warm rum vanilla sauce

**"More Cheese, Gromit?" (Artisan Cheese Selection)**  
Cheddar, Monterey Jack, Beechers, Blue Cheese

**Ice Creams & Hot Fudge Sundae with Nuts**

**Espresso 2.75**

**Cappuccino 3.75**

 vegan  vegetarian **GF** gluten free **ND** non-dairy **NS** no sugar added

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 foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.