



## SAGE

For centuries, sage has been valued for culinary and medicinal purposes, and in many cultures it is assigned spiritual properties. The soft grayish-green leaves of the plant are typically used to season a variety of pork and poultry dishes. As celebrated in the English folk song "Scarborough Fair," sage is one of the essential herbs of the British Isles, a key ingredient in traditional foods like stuffing for turkey and the green-marbled Sage Derby cheese. In Italian cooking, sage is often incorporated into rich, butter-based sauces for pastas.

## Chef's Inspiration

A three-course dinner suggestion

### STARTERS

CHILLED CHERRY BISQUE #V  
Spiked with Burgundy wine  
(OR)

BABY SHRIMP SALAD #G  
With brandied cocktail sauce

### MAIN COURSE

MUSTARD-CRUSTED ROAST BEEF\* #G  
Au jus, potato gratin, fresh market vegetables

### DESSERT

WARM PECAN-BUTTERSCOTCH TART #A  
Sweet pastry, baked caramel pecans and vanilla ice cream

### RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
296 WHITE BLEND, CONUNDRUM, CALIFORNIA	10	49
651 CHARDONNAY, LOUIS JADOT, MEURSAULT, FRANCE		75
337 CHARDONNAY, PETALUMA WINERY, ADELAIDE HILLS, AUSTRALIA		58
208 RIESLING, SELBACH-OSTER, SPATLESE, MOSEL, GERMANY		49
726 SYRAH, L'ECOLE No. 41, "SEVEN HILLS VINEYARD," WALLA WALLA, WASHINGTON		67
667 MERLOT, NORTHSTAR, WALLA WALLA, WASHINGTON		85

# CHOPS GRILLE

## CHOPS GRILLE

Chops Grille, Royal Caribbean's signature American steakhouse, has been a guest favorite since its debut in 2001. Serving the finest cuts of steak prepared just as you like, plus fresh seafood, hearty side dishes and delectable desserts in an upscale, contemporary setting.

## Starters

DUO OF MELON AND GRAPEFRUIT #GV  
Dry sherry, pickled ginger

BABY SHRIMP SALAD #G  
Brandied cocktail sauce

ENGLISH CHEDDAR CHEESE STICKS #V  
Fried golden, served with a sweet lingonberry relish

LENTILS AND ROOT VEGETABLES SOUP #V  
Crispy Indian pappadams

COCK-A-LEEKIE #G  
Chicken broth, rice, leeks, prunes

CHILLED CHERRY BISQUE #V  
Spiked with Burgundy wine

GARDEN SALAD #GV  
Greens, radishes, tomatoes, cucumbers, green onions

ROYAL SHRIMP COCKTAIL #G  
Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE  
Tender snails drenched in melted herb butter. *May be temporarily unavailable due to a world-wide shortage.*

SIMPLE AND CLASSIC CAESAR SALAD #G  
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

## main courses

GRILLED CHICKEN SALAD #G  
Cucumbers, tomatoes, red beans, corn, hearts of palm, roasted red peppers, black olives and choice of dressing

SINGAPORE NOODLES #G  
Shredded pork, sautéed vegetables in a light Asian sauce, prawn skewer

SOLE MEUNIÈRE #A  
Lemon butter, horseradish mashed potatoes, grilled zucchini

ROASTED CHICKEN #G  
Sage and onion stuffing, peas, carrots, sautéed potatoes and au jus

MUSTARD-CRUSTED ROAST BEEF\* #G  
Au jus, potato gratin, fresh market vegetables

YUKON GOLD POTATO PIE V  
Baked in a buttery pastry crust, served with succotash

## classics

LINGUINI WITH POMODORO SAUCE V  
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS #G  
On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON  
Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST #G  
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK\* #G  
Grilled to order and served with garlic-herb butter and seasonal vegetables

### CELEBRATE CRAVINGS

Make it an evening to truly remember with these special plates

MAINE LOBSTER (1¼-1½ POUNDS) 29.95  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

SURF AND TURF\* 37.50  
Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

CHOPS GRILLE FILET MIGNON\* 14.95  
10 ounces of thick and flavorful tenderloin

Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

15% gratuity will be added

# gluten-free available G lactose-free available V vegetarian A Vitality™ dishes reflect a 3-course menu under 800 calories combined  
Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergen-free environments.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

# desserts

## CAPPUCCINO LAYER CAKE

Chocolate and coffee-flavored cake with fudge icing

## TRADITIONAL ENGLISH TRIFLE

Sherry-soaked sponge cake and fruit cocktail layers,  
custard, almonds, whipped cream

## WARM PECAN BUTTERSCOTCH TART

Sweet pastry, baked caramel pecans  
and vanilla ice cream

## LOW-FAT ROASTED PEACHES

Slow-roasted peaches, red wine reduction  
and cinnamon crème anglaise

## SUGAR-FREE PINEAPPLE UPSIDE DOWN CAKE

Sugar-free vanilla ice cream

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### ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

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## SIGNATURE DESSERTS

### BBB CRÈME BRÛLÉE

Baileys Irish cream-flavored crème brûlée with caramelized bananas

### CHOCOLATE SENSATION

Espresso sponge, chocolate truffle mousse,  
almond icing and chocolate glaze

### ROYAL CHEESE PLATE

Daily selection of cheeses with fig and date  
compote, artisan dried fruit bread



## ESPRESSO BEVERAGES


ESPRESSO • CAPPUCCINO

LATTE • CAFÉ MOCHA

Royal Caribbean International® exclusively serves espresso and fresh-brewed coffee from Seattle's Best Coffee®. Available in regular or decaffeinated at current bar pricing.

Your check may reflect an additional tax for certain ports or itineraries.  
Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galley's are not food allergen-free environments.

 *gluten-free available*  *lactose-free available*  *vegetarian*

 *Vitality<sup>sm</sup> dishes reflect a lighter, healthier fare*