

# CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

For over a decade, the chefs of Chops Grille have proudly presented quality, hand cut beef at Royal Caribbean's hallmark restaurant. Now we present a fresh twist on a favorite, with a revamped menu that brings contemporary flair to traditional steakhouse offerings.

## SOUPS & SALADS

### THE KING CAESAR

Romaine, Reggiano cheese, creamy Caesar dressing (*caviar upon request*)

### CRISPY GOAT CHEESE SALAD

Warm goat cheese, green apple, candied walnuts, cranberries, balsamic

### MESCLUN SALAD

Light balsamic dressing

### FOREST MUSHROOM SOUP

Scented with white truffle oil

### THREE CHEESE

### ROASTED ONION SOUP

Melted Gruyere, Asiago and Parmesan cheeses

## SIGNATURE APPETIZERS

### COLOSSAL SHRIMP COCKTAIL

Chipotle, cucumber, tomato, lime

### PAN-ROASTED JUMBO SCALLOPS\*

Bacon, onion, apple, hot mustard jus

### CHARRED BEEF CARPACCIO\*

Rare charred beef, parmesan cheese, shaved asparagus, truffle mustard dressing

### DUNGENESS CRAB AND SHRIMP CAKE


Rémoulade sauce

### GRILLED BLACK PEPPER BACON

Slow-cooked Berkshire pork, sweet and spicy glaze


Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

\* 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. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.


 A Chops Grille Classic.

## MEATS & POULTRY


All steaks are served with our own homemade Chops steak sauce. Béarnaise\*, au Poivre and Bordelaise sauce available upon request.

"PETITE" FILET MIGNON 6 OZ. \* 


SLOW-BRAISED SHORT RIB OF BEEF  
Bordelaise sauce

"PETITE" NY STRIP STEAK 6 OZ. \* 

VEAL CHOP PARMESAN\*  
Slow broiled, caramelized shallots,  
Parmesan herb butter

GRILLED FILET MIGNON 9 OZ. \* 

ROASTED ORGANIC CHICKEN  
Red onion jam, croissant stuffing, truffled  
chicken jus

GRILLED NY STRIP STEAK 12 OZ. \* 

## SEAFOOD

GRILLED BRANZINO  
Garlicky spinach, olive oil, lemon, flake sea salt

SNAPPER VERACRUZ  
Tomatoes, olives, jalapeno, capers, basil, lime

SPICY JUMBO SHRIMP  
Creamy lemon, basil, pepper, potato,  
wine garlic butter sauce

EVERYTHING CRUSTED TUNA\*  
Sesame, bok choy, peanut, Asian  
aromatic sauce

## SOMETHING SPECIAL

### DRY-AGED STEAKS

Experience two of the finest quality cuts of beef in the world. Each is hand selected from USDA prime beef raised in Iowa and Nebraska, then dry-aged in a climate-controlled room for nearly four weeks to achieve the pinnacle of flavor, tenderness, and aroma. This dry-aging process can only be found at select steakhouses worldwide, and now, in a cruise industry first, right here at Royal Caribbean International's Chops Grille.

DRY-AGED NY STRIP STEAK 16 OZ. \* \$18 Charbroiled and butter-basted

DRY-AGED PORTERHOUSE STEAK 20 OZ. \* \$19  
Slow-roasted with herbs and garlic


ROASTED 1 1/4-1 1/2 LBS. MAINE LOBSTER \$21  
Drawn butter and fresh lemon

## SIDES

Scalloped Parmesan Potatoes  
Creamed Spinach  
Grilled Jumbo Asparagus

Truffled Corn  
Roasted Mushrooms  
Mashed Potatoes

Salt Baked Potato  
Sautéed Spinach

 \* Chops Grille Class.