



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 #3
With brandied cocktail sauce

MAIN COURSE

MUSTARD-CRUSTED ROAST BEEF* #3
Au jus, potato gratin, fresh market vegetables

DESSERT

WARM PECAN-BLITTERSCOTCH TART 3
Sweet pastry, baked caramel pecans
and vanilla ice cream

Wines

of the

20

Save 0% off

Now you can enjoy specially selected varieties, handpicked from the wine list by our sommelier, that will tantalize your palate and awaken the senses in a unique and interesting way.

Order a bottle tonight and enjoy the evening

CHOPS GRILLE

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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

BABY SHRIMP SALAD #3
Brandied cocktail sauce

DUO OF MELON AND GRAPEFRUIT #3V
Dry sherry, pickled ginger

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

LENTILS AND ROOT VEGETABLES SOUP #33
Crispy Indian pappadams

COCK-A-LEEKIE #33
Chicken broth, rice, leeks, prunes

CHILLED CHERRY BISQUE #V
Spiked with Burgundy wine

GARDEN SALAD #3V3
Greens, radishes, tomatoes, cucumbers,
green onions

ROYAL SHRIMP COCKTAIL #3
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 #3
Crisp romaine lettuce, shaved
Parmesan cheese and herbed croutons

main courses

SINGAPORE NOODLES #3
Shredded pork, sautéed vegetables in a light Asian sauce,
prawn skewer

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

ROASTED CHICKEN #33
Sage and onion stuffing, peas, carrots, sautéed potatoes
and au jus

TILAPIA MEUNIERE #33
Lemon butter, horseradish mashed potatoes,
grilled zucchini

MUSTARD-CRUSTED ROAST BEEF* #3
Au jus, potato gratin, fresh market vegetables

GRILLED CHICKEN SALAD #3
Cucumbers, tomatoes, red beans, corn, hearts of palm,
roasted red peppers, black olives and choice of dressing

classics

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

MARINATED GRILLED CHICKEN BREAST #3
Natural jus and assorted vegetables

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

PREMIUM ANGUS BEEF SLIDERS #33
On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STRIP STEAK* #33
Grilled to order and served with garlic-herb butter
and seasonal vegetables

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER (1 1/4-1 1/2 POUNDS) 35.00
Broiled, grilled or steamed. Served with drawn butter
or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON* 20.00
9 ounces of roasted beef tenderloin with your
choice of sauce

SURE AND TURF* 41.00
6 ounce broiled lobster tail and a grilled
9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato,
rice and vegetable of the day

gluten-free available (V) lactose-free available (V) vegetarian (3) Quality® 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 one of our delicious wines, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.