CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

For over a decade, the chefs of Chops Grille have proudly presented quality, hand cut steaks 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 Gruyère, Asiago and Parmesan cheeses

SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL
Spicy chipotle and classic lemon wedge

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

A Chops Grille

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.

MEATS & POULTRY

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

"PETITE" FILET MIGNON 6oz*

"PETITE" NY STRIP STEAK 6oz*

GRILLED FILET MIGNON 9oz*

GRILLED NY STRIP STEAK 12oz*

SLOW-BRAISED SHORT RIB OF BEEF
Red onion jam, croissant stuffing, truffled chicken jus

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

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

SEAFOOD

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

SPICY JUMBO SHRIMP
Creamy lemon, 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 (SHAREABLE PORTIONS)

Yukon golden & gruyère croquettes
Grilled jumbo asparagus
Truffled French fries
Sautéed mushrooms
Sautéed spinach
Roasted garlic mashed potatoes
Salt baked potatoes
Creamed corn
Creamed spinach