CHOPS GRILLE
THE NEW AMERICAN STEAKHOUSE

For over a decade, the chefs of Chops Grille have proudly presented quality, hand-out steak 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, croutons, parmesan

CRISPY GOAT CHEESE SALAD
Warm goat cheese, green apple, candied walnuts, cranberries, balsamic

MESCULIN SALAD
Light balsamic dressing

FOREST MUSHROOM SOUP
Scented with white truffle oil

THREE CHEESE ROASTED ONION SOUP
Melted Gruyere, Asiago and Parmesan cheeses

SOUINDATURE APPETIZERS

COLOLIO SHEPHERD'S CHOP COKTAIL
Spicy chile and classic lemon wedge

PAN-ROASTED JUMBO SCALLOPS
Bacon, onion, apple, hot mustard jam

CHARRIED BEEF CARPACCIO
Rare charred beef, parmesan cheese, shaved parmesan, truffle mustard dressing

MEATS & POULTRY

*PETITE* FILET MIGNON 12 oz
Red onion jam, croissant stuffing, truffled chicken jus

*PETITE* NY STRIP STEAK 12 oz

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

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

VEAL CHOP PARMESAN
Slow braised, caramelized shallots, Parmesan herb butter

SEAFOOD

GRILLED BANANINO
Garlic spinach, olive oil, lemon, flake sea salt

SPICY JUMBO SHRIMP
Creamy lemon, garlic butter sauce

EVERYTHING CRUSTED TUNA
Seared, black choy, peanut, Asian aromatic sauce

SOMETHING SPECIAL

DRY-AGED STEAKS
Experience two of the finest quality steaks 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 forty weeks to achieve the pinnacle of flavor, tenderness, and aroma. This dry-aging process can only be found at select steakhouses worldwide, and, 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-based

DRY-AGED PORTHOUSE STEAK 20 oz $20
Slow roasted with herbs, and garlic

ROASTED 1 1/2 LB MAINE LOBSTER $321
Salt baked potatoes, creamed corn

SIDES

Grilled jumbo asparagus, sautéed spinach, truffled French fries

Gouda mashed potatoes, creamed corn

Yukon gold and parmesan croquettes, grilled jumbo asparagus, sautéed spinach, truffled French fries

Grilled jumbo asparagus, sautéed spinach, truffled French fries

Salt baked potatoes, creamed corn

Gouda mashed potatoes, creamed corn