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

CAESAR
Romaine, shaved parmesan, Caesar dressing, croutons, parmesan cheese.

CRISPY GOAT CHEESE SALAD
Green apples, candied walnuts, cranberries, balsamic dressing.

THE WEDGE
Iceberg lettuce, blue cheese crumbles, smoked bacon.

WILD MUSHROOM SOUP
Served with a side of truffle oil.

LOBSTER RISQUE
Benedict, tarragon cream.

SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL
Horseradish cocktail sauce, lemon.

TUNA TARTARE
Avocado, ginger, wasabi caviar.

JUMBO LUMP CRAB CAKE
Chopped aioli.

CHARRED BEEF CARPACCIO
Rare charred beef, Parmesan cheese, arugula, truffle mustard dressing.

GRILLED BLACK PEPPER BACON
Sesame-coated Bocconcini, pork rinds, sweet and spicy glaze.

SEAFOOD TOWERS®
served chilled

GRANDE $19
6 Jumbo shrimp, 6 green-lipped mussels, 6 clams, 5 Jonah crab claws, whole Maine lobster tail, traditional garnishes and sauces.

IMPERIAL $39
8 Jumbo shrimp, 12 green-lipped mussels, 12 clams, 10 Jonah crab claws, 2 whole Maine lobster tails, traditional garnishes and sauces.

MEATS & POULTRY

Experience the finest cuts of beef at sea. Each steak is hand-selected from USDA prime and 100% Angus beef raised on the finest cattle ranches in the midwest and char-grilled to perfection.

All steaks are served with our own homemade Chops steak sauce, Marmalade, au Poivre and Bordelaise.

6 OZ. "PETITE" ANGUS FILET Mignon®

12 OZ. "PRIME" NY STRIP STEAK®

9 OZ. ANGUS FILET Mignon®

16 OZ. "PRIME" BONE-IN RIBEYE

NEW ZEALAND RACK OF LAMB
Hammond barbecue sauce.

ROASTED ORGANIC
HALF CHICKEN
Thyme chicken jus.

SEAFOOD

GRILLED DRAZNINO
Soured spinach, drew oil, lemon, sea salt.

SPICY JUMBO SHRIMP
Red pepper flake, creamy garlic, butter.

GRILLED ATLANTIC SALMON
Whole grain mustard sauce.

BROILED 1 ½ LB. MAINE LOBSTER $21
Drawn butter and fresh lemon.

SIDES

CREAMED SPINACH
GRILLED JUMBO ASPARAGUS
MAC & CHEESE
SAUTEED MUSHROOMS

YUKON GOLD MASHED POTATOES
SALT BAKED POTATO
SCALLOPED PARMESAN POTATOES

*Iron pan service is included.
*AP/SP Matches are available for purchase. Ask your waiter.

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