

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 galley's 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

Gruyère Cheese Tater Tots

Creamed Spinach

Grilled Jumbo Asparagus

French Fries

Truffled Corn

Roasted Mushrooms

Mashed Potatoes

Salt Baked Potato

Sautéed Spinach

🍖 A Chops Grille Classic