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 sailings 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.*

"PETITE" NY STRIP STEAK 6 OZ.*

GRILLED FILET MIGNON 9 OZ.*

GRILLED NY STRIP STEAK 12 OZ.*

SLOW-BRAISED SHORT RIB OF BEEF
Bordelaise sauce

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, basil, pepper, potato,
wine garlic butter sauce

SNAPPER VERACRUZ
Tomatoes, olives, jalapeno, capers, basil, lime

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 10 OZ.* $18
Charbroiled and butter-basted

DRY-AGED PORTERHOUSE STEAK 20 OZ.* $20
Slow-roasted with herbs and garlic

ROASTED 1 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