

APPETIZERS

Shrimp Cocktail (🍤🍷)

With traditional American cocktail sauce

Dungeness Crab and Shrimp Cake

Rémoulade sauce

Smoked Duck Salad (🍷🍷🍷)

Orange confit, baby lettuce, green asparagus and zesty Cointreau dressing

Oyster Duet (🍷)

Rockefeller, spinach and Hollandaise gratin

Kilpatrick, baked with bacon and a tangy BBQ-Worcestershire sauce

Asian-Inspired Spicy Tuna* (🍷🍷🍷)

On crisp black sesame seeds and parmesan crisps,

with cucumber and avocado salsa, unagi sauce and micro greens

Warm Goat Cheese and Basil Soufflé (🍷)

Double baked soufflé served with portabella mushroom confit and creamy sage reduction

Cheese N' Onion Soup

Topped with Gruyère cheese

Forest Mushroom Soup (🍷)

Scented with white truffle oil

Not So Traditional Caesar Salad (🍷🍷🍷)

Romaine hearts, garlic croutons, and chive-Caesar dressing

Beefsteak Tomato and Purple Onions (🍷🍷🍷)

Sprinkled with blue cheese crumbles

Chops Signature Salad

Caramelized baby beetroots, bacon chips, mixed lettuces, tomatoes and red wine vinaigrette



SEAFOOD & CHICKEN

Pan-fried Barramundi Fillet (GF)

On fondant potatoes, butternut squash purée and a crispy tempura vegetable bundle

Alaskan Halibut

Baked on a cedar plank

Herb-crusted Jumbo Shrimp

Asparagus, grape tomatoes and

lime-crab beurre blanc

Free-range Chicken Breast (GF, LF)

Wrapped in crispy pancetta

New York Strip Steak* (GF, LF)

12 ounces of an all time favorite

STEAK & CUTS* (GF, LF)

Petit Filet Mignon

7 ounces of a thick and flavorful cut from the tenderloin

Broiled Veal Chop

10 ounces, served on the bone

Chops-style Mixed Grill

Combination of a grilled lamb chop, apple-chicken sausage, veal tournedos, bacon, bubble & squeak and veal reduction

Broiled Porterhouse Steak

18 ounces, served on the bone

Boneless Beef Short Rib

Slowly braised in rich Burgundy-veal sauce

Filet Mignon

10 ounces of a thick and flavorful cut from the tenderloin

SIDES & VEGETABLES

◇ Rock Salt Baked Idaho Potato (V, GF, LF)

◇ Double Whipped Mashed

Potatoes (V, GF)

◇ Roasted Potatoes with Prosciutto and Parmesan (GF)

◇ Sautéed Broccolini (V, GF, LF)

◇ Crimini Mushrooms and Leek (V, GF, LF)

◇ Green Beans with Dijon mustard sabayon and feta cheese crumble (V)

◇ Steamed Asparagus (V, GF, LF)

◇ Fried Onion Rings (V, LF)

SAUCES

◇ Classic Béarnaise (GF)

◇ Chimichurri Sauce (LF)

◇ Green Peppercorn Sauce

◇ Cabernet Reduction (GF, LF)

*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.

(GF) Gluten-free available (LF) Lactose-free available (V) Vegetarian

Please inform your waiter if you have any food allergies or dietary needs.
Royal Caribbean International galleys are not food allergen-free environments.

