

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



ENTRÉES

SEAFOOD & CHICKEN

Pan-fried Barramundi Fillet

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

Wrapped in crispy pancetta

New York Strip Steak*

12 ounces of an all time favorite

STEAK & CUTS*

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

◊ Double Whipped Mashed Potatoes

◊ Roasted Potatoes with Prosciutto and Parmesan

◊ Sautéed Broccolini

◊ Crimini Mushrooms and Leek

◊ Green Beans with Dijon mustard sabayon and feta cheese crumble

◊ Steamed Asparagus

◊ Fried Onion Rings

SAUCES

Classic Béarnaise ◊ Green Peppercorn Sauce ◊ Chimichurri Sauce ◊ Cabernet Reduction

*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



DESSERTS

Chocolate Mud Pie

Our tempting interpretation of this classic Mississippi favorite

Passionberry Duo

Refreshing layers of berry and tropical passion fruit mousse

Red Velvet Cake

Luscious red velvet cake layered with cream cheese filling

Crème Brûlée

Traditional French custard with a burnt sugar crust

SPECIALTY COFFEE DRINKS

Royal Delight

Royal Caribbean's signature coffee cocktail. Grand Marnier, Irish cream, Tuaca and espresso

Irish Coffee

Irish whiskey and piping hot coffee with whipped cream

Kioki Coffee

Kahlúa, brandy and coffee with a mound of whipped cream

Orange Coffee

Cointreau and coffee with whipped cream

Mocha Berry

Chambord black raspberry liqueur and chocolate topped off with piping hot coffee and fresh whipped cream

All Coffees, Spirited Specialty Coffees and Liqueurs are available at current bar pricing. A complete Reserve Wine List is available upon request.

