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
ercium, Reggiano cheese, creamy Caesar dressing, herb crûtons

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

THE WEDGE
Iceberg lettuce, blue cheese crumbles, smoked bacon

WILD MUSHROOM SOUP
Scented with white truffle oil, chives

LOBSTER BISQUE
Brandy, tarragon cream

SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL
Horseradish cocktail sauce, lemon

TUNA TARTARE
Avocado, ginger, wasabi caviar

JUMBO LUMP CRAB CAKE
Chipotle aioli

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

GRILLED BLACK PEPPER BACON
Slow-cooked Berkshire pork, sweet and spicy glaze

MEATS & Poultry

Experience the finest quality 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, Béarnaise, au Poivre and Bordelaise.

6 OZ. "PETITE" ANGUS FILET MIGNON
12 OZ. PRIME NY STRIP STEAK
NEW ZEALAND RACK OF LAMB
Minted Bordelaise sauce

9 OZ. ANGUS FILET MIGNON
16 OZ. PRIME BONE-IN RIBEYE
ROASTED ORGANIC HALF CHICKEN
Thyme chicken jus

SEAFOOD

GRILLED BRANZINO
Sautéed spinach, olive oil, lemon, sea salt

GRILLED ATLANTIC SALMON
Whole grain mustard sauce

SPICY JUMBO SHRIMP
Red pepper flakes, creamy garlic butter

BROILED 1½ LB. MAINE LOBSTER $21
Drawn butter and fresh lemon

SIDES (SHAREABLE PORTIONS)

GRUYÈRE CHEESE TATER TOTS

YUKON GOLD MASHED POTATOES

CREAMED SPINACH
SAUTÉED MUSHROOMS

GRILLED JUMBO ASPARAGUS
TRUFFLE FRENCH FRIES

MAC & CHEESE
SALTED BAKED POTATO

* A Chops Grille Classic

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 galleys are not food allergen-free environments.

* An 18% gratuity will be added.