



SAGE

For centuries, sage has been valued for culinary and medicinal purposes, and in many cultures it is assigned spiritual properties. The soft grayish-green leaves of the plant are typically used to season a variety of pork and poultry dishes. As celebrated in the English folk song "Scarborough Fair," sage is one of the essential herbs of the British Isles, a key ingredient in traditional foods like stuffing for turkey and the green-marbled Sage Derby cheese. In Italian cooking, sage is often incorporated into rich, butter-based sauces for pastas.

Chef's Inspiration

A three-course dinner suggestion

STARTERS

CHILLED CHERRY BISQUE
Spiked with Burgundy wine

(OR)

BABY SHRIMP SALAD
With brandied cocktail sauce

MAIN COURSE

MUSTARD-CRUSTED ROAST BEEF*
Au jus, potato gratin, fresh market vegetables

DESSERT

WARM PECAN-BUTTERSCHOTCH TART
Sweet pastry, baked caramel pecans and vanilla ice cream

RECOMMENDED WINES

A complete wine list is available upon your request

	Class	Bottle
296 WHITE BLEND, CONUNDRUM, CALIFORNIA	10	49
651 CHARDONNAY, LOUIS JADOT, MEURSULT, FRANCE		75
337 CHARDONNAY, PETALUMA WINERY, ADELAIDE HILLS, AUSTRALIA		58
208 RIESLING, SELBACH-OSTER, SPÄTLESE, MOSEL, GERMANY		49
726 SYRAH, L'ECOLE No. 41, "SEVEN HILLS VINEYARD," WALLA WALLA, WASHINGTON		67
667 MERLOT, NORTHSTAR, WALLA WALLA, WASHINGTON		85

CHOPS GRILLE

CHOPS GRILLE

Chops Grille, Royal Caribbean's signature American steakhouse, has been a guest favorite since its debut in 2001. Serving the finest cuts of steak prepared just as you like, plus fresh seafood, hearty side dishes and delectable desserts in an upscale, contemporary setting.

Starters

DUO OF MELON AND GRAPEFRUIT
Dry sherry, pickled ginger

BABY SHRIMP SALAD
Brandied cocktail sauce

ENGLISH CHEDDAR CHEESE STICKS
Fried golden, served with a sweet lingonberry relish

LENTILS AND ROOT VEGETABLES SOUP
Crispy Indian pappadams

COCK-A-LEEKIE
Chicken broth, rice, leeks, prunes

CHILLED CHERRY BISQUE
Spiked with Burgundy wine

GARDEN SALAD
Greens, radishes, tomatoes, cucumbers, green onions

ROYAL SHRIMP COCKTAIL
Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE
Tender snails drenched in melted herb butter. *May be temporarily unavailable due to a world-wide shortage.*

SIMPLE AND CLASSIC CAESAR SALAD
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

SINGAPORE NOODLES
Shredded pork, sautéed vegetables in a light Asian sauce, prawn skewer

YUKON GOLD POTATO PIE
Baked in a buttery pastry crust, served with succotash

ROASTED CHICKEN
Sage and onion stuffing, peas, carrots, sautéed potatoes and au jus

SOLE MEUNIÈRE
Lemon butter, horseradish mashed potatoes, grilled zucchini

MUSTARD-CRUSTED ROAST BEEF*
Au jus, potato gratin, fresh market vegetables

GRILLED CHICKEN SALAD
Cucumbers, tomatoes, red beans, corn, hearts of palm, roasted red peppers, black olives and choice of dressing

classics

LINGUINI WITH POMODORO SAUCE
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST
Natural jus and assorted vegetables

BROILED FILLET OF ATLANTIC SALMON
Served with chef's choice of vegetables

PREMIUM ANGUS BEEF SLIDERS
On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STRIP STEAK*
Grilled to order and served with garlic-herb butter and seasonal vegetables

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER (1¼-1½ POUNDS) 29.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON* 16.95
9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF* 34.95
6 ounce Maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day

15% gratuity will be added

gluten-free available lactose-free available vegetarian Vitality™ dishes reflect a 3-course menu under 800 calories combined
Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

*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.