

## 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

## 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

## 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

## 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 16 OZ.\* \$18

Charbroiled and butter-basted

### DRY-AGED PORTERHOUSE STEAK 20 OZ.\* \$19

Slow-roasted with herbs and garlic

### ROASTED 1 <sup>1</sup>/<sub>4</sub>-1 <sup>1</sup>/<sub>2</sub> LBS. MAINE LOBSTER \$21

Drawn butter and fresh lemon

## DESSERTS

### CHOCOLATE MUD PIE

Homemade Mississippi favorite

### LIQUID CENTER CHOCOLATE CAKE

With coconut ice cream and caramelized banana

### RED VELVET CAKE

Homemade, sweet cream cheese frosting

### HUCKLEBERRY CHEESECAKE

Double crumb crust, citrus, mountain huckleberries

### WARM COOKIE PLATE

Fresh baked to order. Chocolate chip, white chocolate, coconut cranberry, oatmeal

### ASSORTED ICE CREAM & SORBETS

## SIDES

Gruyère Cheese Tater Tots

Creamed Spinach

Grilled Jumbo Asparagus

French Fries

Truffled Corn

Roasted Mushrooms

Mashed Potatoes

Salt Baked Potato

Sautéed Spinach