

Caribbean Dinner



Starters

Daily Specials

Guadeloupe-Style Coconut Shrimp

batter-fried, mango sauce

**Callaloo, Spinach and Artichoke Dip**

tortilla chips

Pimento-Spiced Chicken Quesadilla

black bean salsa, pico de gallo

**Black Bean Soup**

root vegetables, chopped scallions

Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

Shrimp Cocktail

classic horseradish cocktail sauce, fresh lemon

French Onion Soup

Gruyère crostini

Entrées (+)

Daily Specials

Penne with Chicken and Sausage

creamy pasta tossed with grilled chicken, Caribbean-style sausage

Blackened Red Snapper with Lime and Creole Spices

pineapple mint relish, coconut rice, braised okra

Slow-Roasted Jerk Pork Loin

rice and beans, fried plantain, jerk-infused pan gravy

Jamaican Pepper Steak

slow-braised beef, peppers and onions, rice, yuca fries

**Vegetable Rundown**

pumpkin, sweet potatoes and beans stewed in coconut milk with mild scotch bonnet and thyme

Pennette Pasta

choice of Bolognese, Alfredo, or fresh tomato basil sauce

Grilled Chicken Breast

mashed potatoes, seasonal vegetables

Grilled Atlantic Salmon*

rice pilaf, sautéed seasonal vegetables

New York Strip Steak*

choice of herb butter, chimichurri, or green peppercorn sauce

⁽⁺⁾ A surcharge of \$ 5 for a second entrée or more, excluding the pasta dishes, applies.

Steakhouse Selection

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

Broiled Cold Water Lobster Tail

hot drawn butter

\$ 19.99

Linz Heritage Angus*

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

\$ 19.99

Side Dishes

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.



Vegetarian



Vegan

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If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Desserts

Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Arroz con Leche

cinnamon rice pudding

Ice Cream and Sorbet

please enquire with your server about our daily selection of ice cream and sorbets



No Sugar Added Ice Cream

please enquire with your server about our daily selection

Sommelier's Recommendations

Sparkling Wine

Valdo, Prosecco DOC, Italy

 \$ 10  \$ 40

White Wines

Kim Crawford, Sauvignon Blanc, New Zealand

\$ 50

Danzante, Pinot Grigio, Italy

\$ 10 \$ 40

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 15 \$ 60

Red Wines

Terrazas de los Andes, Malbec, Argentina

\$ 50

Robert Mondavi, Private Selection Cabernet Sauvignon, California

\$ 10 \$ 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.

