



◆◆◆ CHOPS GRILLE ◆◆◆

ROYAL CARIBBEAN INTERNATIONAL



Appetizers

SHRIMP COCKTAIL

With traditional American cocktail sauce

DUNGENESS CRAB AND SHRIMP CAKE

Rémoulade sauce

AVOCADO AND YELLOWFIN TUNA TARTAR

Asian snow pea salad, red radish and pickled ginger

OAKWOOD SMOKED SALMON

Over warm potato-corn cake, and vodka-lime crème fraîche

CHAR-GRILLED PORTABELLA CAPS AND ASPARAGUS

Marinated with fresh herbs and olive oil, served with a rye goat cheese crostini, crushed black olives and balsamic drizzle

LOBSTER BISQUE

Lumps of sweet lobster meat and cognac fluff

CHEESE N' ONION SOUP

Topped with Gruyère cheese

CHOPS GRILLE SALAD

Romaine lettuce, baby spinach, hearts of palm, cucumber, cherry tomatoes, asparagus, crispy smoked bacon and house dressing

NOT SO TRADITIONAL CAESAR SALAD

Romaine hearts, garlic croutons, chive-Caesar dressing

BEEFSTEAK TOMATO AND PURPLE ONIONS

Sprinkled with blue cheese crumbles

Menu is subject to change.

Entrées

GRILLED ALASKAN HALIBUT

With fruit salsa and caramelized orange drizzle

SEARED DIVER SCALLOPS AND CHORIZO SAUSAGE

Parsnip purée and petite salad

FILET MIGNON

10 ounces of a thick and flavorful cut from the tenderloin

PETIT FILET MIGNON

7 ounces of a thick and flavorful cut from the tenderloin

NEW YORK STRIP STEAK

10 ounces of an all time favorite, brushed with hickory BBQ sauce

VEAL CHOP

10 ounces, tender and tasty, broiled and served on the bone

GRILLED LAMB LOIN

7 ounces, served with braised Belgian endive, sweet pea purée wilted greens and sautéed crimini mushrooms

T-BONE STEAK

16 ounces of aged beef, the best choice between a filet and a sirloin

ROYAL PORK SHANK

Braised in delicious balsamic-BBQ sauce

FREE-RANGE CHICKEN BREAST

Filled with ricotta and sautéed leek

Menu is subject to change.

RARE

Very red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL DONE

Broiled throughout, no pink

Sides and Vegetables

ROCK SALT BAKED IDAHO POTATO

DOUBLE WHIPPED MASHED POTATO

HOME FRIED POTATOES WITH SAUTÉED ONIONS

CREAMED SPINACH

SAUTÉED WILD MUSHROOMS

SPICED SWEET CORN AND SNOW PEAS

STEAMED ASPARAGUS

Sauces

CABERNET REDUCTION

CLASSIC BÉARNAISE

GREEN PEPPERCORN SAUCE

CHIMICHURRI SAUCE

Menu is subject to change.

Wine Selection





*Get out there.*SM