

CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

Savor the best of land at sea at Royal Caribbean's hallmark restaurant, Chops Grille. Our chefs hand cut, season and grill each steak to your specifications. With traditional yet updated steak house offerings, Chops Grille brings an outstanding dining experience.

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

SOUPS & SALADS

WILD MUSHROOM SOUP

Scented with white truffle oil, chives

LOBSTER BISQUE

Brandy, tarragon cream

CAESAR

Romaine, shaved Parmesan, tossed in Caesar dressing, fresh baked croutons

CHILLED GRANDE SEAFOOD TOWER \$19*

4 jumbo shrimp, 6 green-lipped mussels, 6 clams, 5 Jonah crab claws, whole Maine lobster tail, traditional garnishes and sauces

CHILLED IMPERIAL SEAFOOD TOWER \$39*

8 jumbo shrimp, 12 green-lipped mussels, 12 clams, 10 Jonah crab claws, 2 whole Maine lobster tails, traditional garnishes and sauces

CRISPY GOAT CHEESE SALAD

Green apples, candied walnuts, cranberries, balsamic dressing

THE WEDGE

Iceberg lettuce, blue cheese crumbles, smoked bacon

MEATS & POULTRY

Chops Grille's selections capture the best traditional steakhouse offerings. Our steaks are hand trimmed, seasoned and perfectly seared to lock in the flavors. They are then paired with our own homemade Chops steak sauce, Béarnaise, au Poivre and Bordelaise.

FILET*

9 ounces of our most tender cut of lean, midwestern beef

PETITE FILET*

A smaller 6-ounce cut, but equally tender and delicious

PRIME BONE-IN RIBEYE*

USDA Prime 16 oz. bone-in cut, well marbled for peak flavor, deliciously juicy

PRIME NY STRIP*

A 12-oz. full-flavored USDA Prime cut, with a slightly firmer texture than a ribeye

RACK OF LAMB*

Tender oven-roasted rack of lamb, seasoned with thyme and rosemary

ROASTED ORGANIC CHICKEN

Half chicken slowly roasted, perfectly seasoned with thyme, served with au jus

SEAFOOD

GRILLED BRANZINO

Sautéed spinach, olive oil, lemon, sea salt

SPICY JUMBO SHRIMP

Red pepper flakes, creamy garlic butter

GRILLED ATLANTIC SALMON*

Whole grain mustard sauce

BROILED 1½ LB. MAINE LOBSTER \$21*

Drawn butter and fresh lemon

SIDES (SHAREABLE PORTIONS)

GRUYÈRE CHEESE TATER TOTS

CREAMED SPINACH

GRILLED JUMBO ASPARAGUS

MAC & CHEESE

YUKON GOLD MASHED POTATOES

SAUTÉED MUSHROOMS

TRUFFLED FRENCH FRIES

SALTED BAKED POTATO

Gluten-free, lactose-free and vegetarian options available. Ask your waiter.

*Consuming raw or undercooked meats, seafood, shellfish, eggs 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, intolerances or dietary needs. Royal Caribbean International galleries are not food-allergen-free environments. For further allergen information, please ask your waiter. †An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

To view our menus, scan and tap the link on your screen

