

# 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

*Please select one*

#### 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

*Please select one*

#### 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

#### CRISPY GOAT CHEESE SALAD

Green apples, candied walnuts, cranberries, balsamic dressing

#### THE WEDGE

Iceberg lettuce, blue cheese crumbles, smoked bacon

\*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 galleys 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.

## SIGNATURE MAINS

Please select one of our traditional steakhouse offerings

### MEATS & POULTRY

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 or Bordelaise.

#### FILET\*

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

#### PRIME BONE-IN RIBEYE\*

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

#### RACK OF LAMB\*

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

#### PETITE FILET\*

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

#### PRIME NY STRIP\*

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

#### ORGANIC ROASTED CHICKEN

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

### SEAFOOD

#### GRILLED BRANZINO

Sautéed spinach, olive oil, lemon, sea salt

#### GRILLED ATLANTIC SALMON\*

Whole grain mustard sauce

#### SPICY JUMBO SHRIMP

Red pepper flakes, creamy garlic butter

#### BROILED 1 ½ LB. MAINE LOBSTER \$21\*

Drawn butter and fresh lemon

### SIDES (SHAREABLE PORTIONS)

GRUYÈRE CHEESE TATER TOTS

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

SAUTÉED MUSHROOMS

GRILLED JUMBO ASPARAGUS

TRUFFLED FRENCH FRIES

MAC & CHEESE

SALTED BAKED POTATO

Gluten-free, lactose-free and vegetarian options are available. Please ask your waiter.

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## DESSERTS

### KEY LIME MERINGUE PIE

Graham cracker crust

### WARM CHOCOLATE CAKE

Vanilla ice cream, berry compote

### NEW YORK CHEESECAKE

Fresh raspberries, lemon confit

### WARM APPLE PIE À LA MODE

Vanilla ice cream, salted caramel sauce

### RED VELVET CAKE

Sweet cream cheese frosting

## ASSORTED ICE CREAM & SORBETS

## COFFEES \$8.95

### THE TRUFFLE

Frangelico®, Stolichnaya® vodka, cold espresso

### HAUTE & STEAMY

Absolut® Vanilia vodka, Crème de Cacao Dark Coffee, whipped cream with caramel sauce drizzle

### BAVARIAN COFFEE

Peppermint Schnapps, Kahlúa®, coffee, whipped cream

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