

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 galaxies 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® Vanilla vodka, Crème de Cacao Dark Coffee,
whipped cream with caramel sauce drizzle

BAVARIAN COFFEE

Peppermint Schnapps, Kahlúa®, coffee, whipped cream

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CHOPS GRILLE BAR & LOUNGE