

*Caribbean Dinner* 

# Caribbean Dinner



## Starters

### Daily Specials

**Guadeloupe-Style Coconut Shrimp**  
batter-fried, mango sauce

**V Callaloo, Spinach and Artichoke Dip**  
tortilla chips

**Pimento-Spiced Chicken Quesadilla**  
black bean salsa, pico de gallo

**V 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

**V Vegetable Rindown**  
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, 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** \$ 19.99  
hot drawn butter

**Linz Heritage Angus\*** \$ 19.99  
8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

**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.

**V** Vegetarian **V** Vegan

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

**V No Sugar Added Lime Coconut Cake**  
mango compote

**Ice Cream and Sorbet**  
please ask your waiter about our daily selection of ice cream and sorbets

**No Sugar Added Ice Cream**  
please ask your waiter about our daily selection

## Sommelier's Recommendations

### Sparkling Wine

Valdo, Prosecco DOC, Italy

\$ 14 \$ 49

### White Wines

Kim Crawford, Sauvignon Blanc, New Zealand

\$ 58

Danzante, Pinot Grigio, Italy

\$ 14 \$ 49

### Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 17 \$ 69

### Red Wines

Terrazas de los Andes, Malbec, Argentina

\$ 68

Robert Mondavi, Private Selection Cabernet Sauvignon, California

\$ 14 \$ 49

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.

**V** Vegan **No Sugar Added**

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