PREMIUM COCKTAILS

PINK GRAPEFRUIT SPARKLE
Grapefruit Absolut vodka, St-Germain elderflower liquor and a splash of club soda — 14

LAVENDER VODKA MARTINI
Grey Goose vodka, lavender simple syrup, fresh lime juice garnished with a sprig of lavender — 14

SPARKLING ROSEMARY LEMONADE
Aviation gin, lemon juice, rosemary simple syrup, sparkling water — 14

SPARKLING WINE & CHAMPAGNE

		GL	BTL
223	Chandon, **Brut**, "Classic," *California, USA*	12	58
410	Moët & Chandon, **Brut Rosé**, "Impérial," *Champagne, France*	24	95
210	Perrier-Jouët, **Brut**, "Fleur de Champagne Belle Époque," *Champagne, France*		180
249	Moët & Chandon, **Brut**, "Impérial," *Champagne, France*	22	85
213	Moët & Chandon, Dom Pérignon**, Brut,** *Champagne, France*		231
215	Louis Roederer, **Brut**, "Cristal," *Champagne, France*		399

WHITE, ROSÉ & BLUSH WINE

295	Beringer, **White Zinfandel**, *California, USA*	8	29
296	Caymus Conundrum, **White Blend,** *Napa Valley, California, USA*	16	61
480	Lucien Albrecht, **Riesling**, *Alsace, France*	11	55
889	Bertani, **Pinot Grigio**, *Veneto, Italy*	13	51
330	Attems, **Pinot Grigio**, *Friuli-Venezia Giulia, Italy*	17	65
502	Château d'Esclans, **Rosé**, Côtes de Provence, "Whispering Angel," *Provence, France*	14	55
150	Château Ste. Michelle, **Rosé**, *Columbia Valley, Washington, USA*	13	51
318	Emmolo, **Sauvignon Blanc**, *Napa Valley Carneros, California, USA*	16	63
862	Peter Yealands, **Sauvignon Blanc**, *Marlborough, New Zealand*	13	49
343	Kim Crawford, **Sauvignon Blanc**, *Marlborough, New Zealand*	12	54
525	Pine Ridge, **Chenin Blanc + Viognier**, *Lodi and Clarksburg, California, USA*	11	39
891	Paco & Lola, **Albariño**, Rías Baixas, *Galicia, Spain*	13	49
357	Marchesi de' Frescobaldi, **Bianco**, "Castello di Pomino," Pomino, *Tuscany, Italy*	20	78
651	Louis Jadot, **Meursault**, *Burgundy, France*		103
298	Mer Soleil, **Chardonnay**, Reserva, *Santa Lucia Highlands, California, USA*	15	58
472	La Crema, **Chardonnay**, Sonoma, *California, USA*	12	57
640	Meiomi, **Chardonnay**, *Monterey-Sonoma-Santa Barbara Counties, California, USA*	10	35
645	Rombauer, **Chardonnay**, *Carneros, California, USA*		77
336	Cakebread Cellars, **Chardonnay**, *Napa Valley, California, USA*		83
395	The Prisoner, **Chardonnay**, *Carneros, California, USA*	22	77

RED WINE

482	Lyric, **Pinot Noir**, *Santa Barbara, California, USA*	11	48
479	Meiomi, **Pinot Noir**, *Monterey-Sonoma-Santa Barbara Counties, California, USA*	10	35
988	Flowers, **Pinot Noir**, *Sonoma Coast, USA*	30	120
606	Belle Glos, **Pinot Noir**, "Las Alturas Vineyard," *Santa Lucia Highlands, California, USA*		80
675	Trumpeter by Rutini, **Malbec**, *Mendoza, Argentina*	11	40
899	Luigi Bosca, **Malbec**, *Mendoza, Argentina*		57
500	Duckhorn, **Merlot**, *Napa Valley, California, USA*	23	91
667	Northstar, **Merlot**, *Walla Walla Valley, Washington, USA*		101
921	Two Hands, **Shiraz**, "Gnarly Dudes," *Barossa Valley, South Australia*	20	78
685	Frescobaldi, **Mormoreto**, Italy	32	125
142	The Federalist, **Zinfandel**, *California, USA*	15	62
396	Saldo, **Zinfandel**, *California, USA*	18	63
855	Unshackled, **Red Blend**, *California, USA*	18	63
397	The Prisoner, **Red Blend**, *California, USA*	22	77
991	Leviathan, **Red Blend**, *California, USA*	27	105
169	Beringer, **Cabernet Sauvignon**, *Knights Valley*	19	74
780	Meiomi **Cabernet Sauvignon**, *California, USA*	10	35
987	Murphy-Goode, **Cabernet Sauvignon**, *California, USA*	11	42
424	Shays Flat, **Cabernet Sauvignon**, *Pyrenees, Australia*	12	44
631	Sequoia Grove, **Cabernet Sauvignon**, *Napa Valley, California, USA*		78
621	Caymus, **Cabernet Sauvignon**, *Napa Valley, California, USA*	32	124
465	Caymus, **Cabernet Sauvignon**, "Special Selection," *Napa Valley, California, USA*		213
471	Michael David, **Petite Sirah/Petit Verdot**, "Petite Petit," *Lodi, California, USA*		65
297	Spellbound, Petite Sirah, *Napa Valley, California, USA*	15	59
986	Faust, **Cabernet Sauvignon**, *Napa Valley, USA*	35	135
291	Opus One, "**Overture**," *Napa Valley, California, USA*	75	280
489	Opus One, *Napa Valley, California, USA*		499

DESSERT WINE

366	Errázuriz, **Sauvignon Blanc**, Late Harvest, *Casablanca Valley, Aconcagua, Chile*	11	46

CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

STARTERS

THE WEDGE
Iceberg lettuce, blue cheese crumbles, smoked bacon

CAESAR SALAD
Romaine, shaved parmesan, Caesar dressing, fresh baked crôutons

CRISPY GOAT CHEESE SALAD
Green apples, candied walnuts, cranberries, balsamic dressing

PAN-SEARED CRAB CAKE
Chipotle aïoli, fresh herbs

TUNA TARTARE*
Avocado, ginger, wasabi caviar

WILD MUSHROOM SOUP
Scented with white truffle oil, chives

LOBSTER BISQUE
Brandy, tarragon, cream

CHARRED BEEF CARPACCIO*
Rare charred beef, parmesan cheese, arugula, truffle-mustard dressing

COLOSSAL SHRIMP COCKTAIL
Horseradish cocktail sauce, remoulade, lemon

GRILLED BLACK PEPPER BACON
Slow-cooked Berkshire pork, sweet and spicy glaze

ENTRÉES

GRILLED ATLANTIC SALMON*
Whole grain mustard sauce, microgreens

SPICY JUMBO SHRIMP
Red pepper flakes, creamy garlic butter

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

RACK OF LAMB*
Tender oven-roasted rack of lamb, seasoned with thyme and rosemary

GRILLED BRANZINO
Sautéed spinach, olive oil, lemon, sea salt

BROILED 1 ½ LB. MAINE LOBSTER
Drawn butter and fresh lemon
$21.99†

HAND-CUT STEAKS

Our steaks are hand-trimmed, seasoned and perfectly seared to lock in the flavors. Ask your waiter about our selection of sauces.

FILET*
9oz. of our most tender cut of lean, midwestern beef

PETITE FILET*
A smaller 6oz. cut, but equally tender and delicious

BONE-IN RIBEYE*
USDA Prime 14oz. bone-in cut, well marbled for peak flavor, deliciously juicy

NY STRIP*
A 12oz. full-flavored USDA Prime cut, with a slightly firmer texture

DEFINING ANGUS BEEF
LINZ HERITAGE ANGUS

BUTCHER'S *Reserve*

Founded in Chicago in 1963, Meats by Linz began as a family-owned butcher shop and has grown into one of the nation's most respected meat purveyors. Now in its fourth generation, the family proudly supplies Linz Heritage Angus Beef to leading establishments worldwide, honoring a tradition of sourcing from conception to plate while staying true to their values.

PORTERHOUSE* 18oz. $21
Thick-cut bone-in steak featuring flavorful strip and tenderloin

FILET MIGNON* 12oz. $36
Timeless cut of premium, bone-in beef tenderloin with a luxurious buttery flavor

TOMAHAWK* 32oz. $55
Large and tender bone-in ribeye

WAGYU SIRLOIN* 8oz. $18
Rich, well-marbled cut of premium sirloin

WAGYU STRIPLOIN* 10oz. $26
Succulent, tender cut of premium striploin

WAGYU FILET MIGNON* 6oz. $36
Well-marbled cut of premium tenderloin with a luxurious buttery flavor

SHAREABLE SIDES

GRUYÈRE CHEESE TATER TOTS
Crème fraîche, horseradish

CREAMED SPINACH
Bechamel, parmesan

GRILLED JUMBO ASPARAGUS
Sea salt, lemon

MAC & CHEESE
Crispy bacon, white cheddar

YUKON GOLD MASHED POTATOES
Salt, sweet cream butter

SAUTÉED MUSHROOMS
Demi-glace, thyme

TRUFFLED FRENCH FRIES
Grated parmesan, white truffle oil

BAKED POTATO
Available loaded

ALLERGEN GUIDE

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk 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.

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CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

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 $9.99

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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