CHOPS GRILLE

APPETIZERS

WILD MUSHROOM SOUP
Scented with white truffle oil, chives

COLOSSAL SHRIMP COCKTAIL
Horseradish cocktail sauce, fresh lemon

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

THE WEDGE
Iceberg lettuce, blue cheese crumbles, smoked bacon

ENTRÉES

8 OZ. ANGUS FILET MIGNON*
8 ounces of our most tender cut of lean, midwestern beef

ORGANIC ROASTED CHICKEN
Half chicken slowly roasted, truffle chicken jus

GRILLED ATLANTIC SALMON*
Whole grain mustard sauce

CHOPS DRY-AGED STEAK BURGER*
Brioche bun, melted Gruyère, smoked bacon

NY STEAK SALAD*
Beefsteak tomatoes, red onions, spinach, crumbled blue cheese, balsamic vinaigrette

CAESAR*
Romaine, Reggiano cheese, creamy Caesar dressing
with your choice of grilled chicken, striploin steak or shrimp

SIDES

GRUYÈRE CHEESE TATER TOTS
GRILLED JUMBO ASPARAGUS
FRENCH FRIES
MASHED POTATOES
MAC & CHEESE

DESSERTS

KEY LIME MERINGUE PIE
Graham cracker crust

WARM CHOCOLATE CAKE
Vanilla ice cream, berry compote

RED VELVET CAKE
Sweet cream cheese frosting

*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.