

## STARTERS

### COLOSSAL SHRIMP COCKTAIL

Horseradish cocktail sauce,  
remoulade, lemon

### PAN-SEARED CRAB CAKE

Chipotle aioli, fresh herbs

### TUNA TARTARE\*

Avocado, ginger,  
wasabi caviar

### GRILLED BLACK PEPPER BACON

Slow-cooked Berkshire pork,  
sweet and spicy glaze

### WILD MUSHROOM SOUP

Scented with white truffle oil, chives

### CRISPY GOAT CHEESE SALAD

Green apples, candied walnuts,  
cranberries, balsamic dressing

### THE WEDGE

Iceberg lettuce, blue cheese  
crumbles, smoked bacon

### LOBSTER BISQUE

Brandy, tarragon, cream

### CAESAR SALAD

Romaine, shaved parmesan,  
Caesar dressing, fresh baked croutons

### CHARRED BEEF CARPACCIO\*

Rare charred beef, parmesan cheese,  
arugula, truffle-mustard dressing

# CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

## 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.

<b>FILET*</b>	<b>9 oz</b>	<b>BONE-IN RIBEYE*</b>	<b>16 oz</b>
<b>PETITE FILET*</b>	<b>6 oz</b>	<b>NY STRIP*</b>	<b>12 oz</b>

## PREMIUM SELECTIONS



<b>FILET*</b>	<b>12 oz</b>	<b>\$32.99</b>	<b>WAGYU STRIPLOIN*</b>	<b>10 oz</b>	<b>\$19.99</b>
<b>TOMAHAWK*</b>	<b>32 oz</b>	<b>\$39.99</b>	<b>WAGYU FILET*</b>	<b>6 oz</b>	<b>\$29.99</b>
<b>PORTERHOUSE*</b>	<b>18 oz</b>	<b>\$16.99</b>	<b>WAGYU SIRLOIN*</b>	<b>8 oz</b>	<b>\$12.99</b>

## ENTRÉES

### ORGANIC ROASTED CHICKEN

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

### GRILLED ATLANTIC SALMON\*

Whole grain mustard sauce, microgreens

### SPICY JUMBO SHRIMP

Red pepper flakes, creamy garlic butter

### 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 1/2 LB. MAINE LOBSTER \$21.99\*

Drawn butter and fresh lemon

## 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

Veal demi-glace, thyme

### TRUFFLED FRENCH FRIES

Grated parmesan, white truffle oil

### BAKED POTATO

Available loaded

\*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 galleries 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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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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