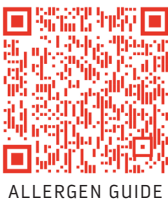


# CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE



ALLERGEN GUIDE

## 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

### CHARRED BEEF CARPACCIO\*

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

## 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\*** 9 ounces of our most tender cut of lean, midwestern beef

**PETITE FILET\*** A smaller 6-ounce cut, but equally tender and delicious

**BONE-IN RIBEYE\*** USDA Prime 16 oz. bone-in cut, well marbled for peak flavor, deliciously juicy

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



Ask your server about our additional portfolio of cuts from Linz Heritage meats.

## 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

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

Demi-glace, thyme

### TRUFFLED FRENCH FRIES

Grated parmesan, white truffle oil

### BAKED POTATO

Available loaded

\*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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