

Chops Grille is a guest favorite, the perfect place to celebrate a special occasion or simply be treated to a fantastic dinner. Enjoy juicy steaks, fresh seafood, hearty side dishes and delicious desserts in an elegant atmosphere.
From filet mignon to mesquite-grilled salmon, Chops Grille offers much more than simple meat and potatoes.

## Shrimp Cocktail (

With traditional American cocktail sauce

Dungeness Crab and Shrimp Cake Rémoulade sauce

## Smoked Duck Salad (1)t

Orange confit, baby lettuce, green asparagus and zesty Cointreau dressing

## Oyster Duet ( ${ }^{(1)}$

Rockefeller, spinach and Hollandaise gratin Kilpatrick, baked with bacon and a tangy BBQ-Worcestershire sauce

## Warm Goat Cheese and Basil Soufflé $V$

Double baked souffé served with portabella mushroom confit and creamy sage reduction

## Cheese N' Onion Soup

Topped with Gruyère cheese

## Forest Mushroom Soup $V$

Scented with white truffle oil

## 

Romaine hearts, garlic croutons, and
chive-Caesar dressing

## Beefsteak Tomato and Purple Onions $V\left(\begin{array}{c}\text { ( }\end{array}\right.$ <br> Sprinkled with blue cheese crumbles

## Chops Signature Salad

Caramelized baby beetroots, bacon chips, mixed lettuces, tomatoes and red wine
vinaigrette

## Pan-fried Barramundi <br> Fillet ( $\left.{ }^{( }\right)$

On fondant potatoes,
butternut squash purée and a crispy tempura vegetable bundle

## Alaskan Halibut

Baked on a cedar plank

## Herb-crusted Jumbo Shrimp

Asparagus, grape tomatoes and lime-crab beurre blanc

Free-range Chicken
Breast (数t
Wrapped in crispy pancetta

## New York Strip Steak* (d)

12 ounces of an all time favorite

## Petit Filet Mignon

7 ounces of a thick and flavorful cut from the tenderloin

## Broiled Veal Chop

10 ounces, served on the bone

## Chops-style Mixed Grill

 Combination of a grilled lamb chop, apple-chicken sausage, veal tournedos, bacon, bubble \& squeak and veal reduction
## Broiled Porterhouse Steak

18 ounces, served on the bone

Boneless Beef Short Rib Slowly braised in rich Bur-gundy-veal sauce

## Filet Mignon

10 ounces of a thick and flavorful cut from the tenderloin
(世) Gluten-free available

The welcoming environment of a Tuscan style trattoria offers classic Italian dishes made from the freshest ingredients and served up family style.


## Mphetipers and Salads

Focaccia Della Casa 㟋
Flat Italian bread with potatoes and herb, marinated artichokes, olives and pesto

## Fritura Mista per Due tel tai)

Fried shrimp, calamari, fish fillets and zucchini with aioli

## Antipasti per Due (e )til)

Two kinds of Italian salami, prosciutto, marinated anchovies, grilled artichokes, roasted peppers, zucchini, olives and Gambonzola cheese

## Insalata Caprese per Due (c)

A salad of vine ripe tomatoes and bocconcini mozzarella for two

## Focaccia alma Giovanni t to

Italian flat breads Giovanni's Table style for two with a choice of: Margherita; mushroom and prosciutto; arugula and Parmesan shavings

> Insalata di Rughetta e Bresaola taal) Italian cured beef, arugula and Parmesan shavings

Cuppa di Lenticchie ella Contadina (\%)iii) Vegetarian lentil and root vegetables soup finished with egg pasta

## Zuppa del Giorno <br> Soup of the Day

## Pastas

Gnocchi di Patate con Crema al
Gorgonzola o Sugo d＇Agnello
Potato gnocchi tossed in light bleu cheese sauce or thyme－scented baby lamb and root vegetable sauce（also available for two）

## Pappardelle alla Crema di Radicchio e Pancetta（䉼 Pappardelle pasta in a radicchio cream and pancetta

## Risotto ai Fungi Trifolati（踊

Traditional risotto made of Arborio rice and forest mushrooms，finished with porcini and truffle mushroom tapenade

## Entrée

Bistecca di Manzo alla Griglia，patate fritte all＇olio di tartufo，Salsa al Barolo o Burro di Gorgonzola（比） 8 ounces grilled strip loin steak，truffle oil fries，Barolo reduction or Gorgonzola butter

Filetto di Pollo Ripieno di Ricotta e Funghi， Salsa alla Salvia e Chardonnay（绻） Chicken breast filled with ricotta and mushroom，wrapped in prosciutto and served with Chardonnay－sage sauce

The traditional Asian dishes at Izumi will impress you with their pure, delicate flavors, freshness of ingredients and impeccable presentation.

Choose from sushi rolls, sashimi, hotrock (ishiyaki) plates, sukiyaki and more.


EDAMAME SOY BEANS
Boiled edamame soy beans sprinkled with kosher salt
VEGETABLE TEMPURA
An assortment of fresh vegetable tempura served with tentsyu soy stock and grated radish CRAB CUCUMBER CITRUS SALAD Imitation crab, cucumber and wakame salad seasoned in sweet rice vinegar and yuzu citrus

CHICKEN KARA-AGE
Crispy chicken thigh meat, marinated in soy ginger mirin, served in Thai sweet chili sauce
TUNA WASABI CARPACCIO
Seasoned tuna sashimi, drizzled in olive oil, wasabi aioli and topped with tobiko fish eggs, garlic chips and jalapeño pepper


> SEARED ALBACORE - Shiro Maguro
> FRESHWATER BBQ EEL•Unagi

TUNA • Maguro 2.00
SALMON • Sake 2.00
YELLO W TAIL • Hamachi 2.50
SNAPPER • Izumi Dai 2.00
SHRIMP • Ebi 2.00

## Frot Reck (Ishiyaki)

MIXED SEAFOOD ROCK

Combination of scallop, shrimp, tuna, salmon, assorted Asian vegetables, accompanied with steamed white rice

## BEEF TENDERLOIN ROCK

Thinly sliced beef tenderloin, assorted Asian vegetables, accompanied with steamed white rice


CALIFORNIA ROLL/CA HAND ROLL
Imitation crab meat, avocado and cucumber wrapped in seaweed nori
SPICY TUNA ROLL/SPICY TUNA HAND ROLL
Spicy tuna mix with house chili sauce, avocado and cucumber wrapped in seaweed nori


## BEEF SUKIYAKI

Thin slices of beef, vermicelli noodle , tofu and assorted Asian vegetables cooked in sweet soy mirin stock. Comes with white rice (egg optional)

## SEAFOOD SUKIYAKI

Scallops, shrimp, white fish, salmon, vermicelli noodle, tofu and assorted Asian vegetables cooked in sweet soy mirin stock. Comes with white rice (egg optional)

# WELCOME TO 150 CENTRAL PARK BY CHEF MAUREEN "MOLLY" BRANDT 

The multi-course dégustation menu has been created using distinctive ingredients and designed to pair beautifully with the featured wine selections from 150 Central Park's comprehensive wine tasting program.

## Allure of the Seas ${ }^{\circ}$

$$
\begin{gathered}
150 \\
\text { CENTRAL } \\
\text { PARK }
\end{gathered}
$$

## DÉGUSTATION MENU

# CHILLED LOBSTER SALAD WITH ORCHARD FRUITS cold-water lobster panna cotta, persimmon purée, toasted hazelnuts, orange supremes shaved pata negra, watercress, vanilla bean vinaigrette 

## SMOKED APPLE-CHEDDAR SOUP

 pumpernickel pie crust, crisp pancetta, mustard gelée, whipped hard cider
## PAUPIETTE OF DOVER SOLE

truffle-potato ragoût, blanched haricot vert, fried onion crumble black garlic purée, tarragon pudding, sauce vin blanc

## POTATO CHIP PASTA CAPPELLACCI <br> caramelized onion "dip" filling, sautéed Tuscan kale, chipotle-tomato velouté shaved piave vecchio, oven roasted tomatoes

## PROSCIUTTO WRAPPED BERKSHIRE PORK LOIN

fig-balsamic stuffing, wilted mustard greens, sweet potato-crème fraiche purée toasted walnuts, fried sage, glögg reduction

- OR -


## HARRIS RANCH BEEF TENDERLOIN "REUBEN"*

spice-rubbed pan-seared filet, rye bread purée, roasted brussels sprouts pickled tomato purée, gruyère potato dauphinoise, thousand island hollandaise

## CHOCOLATE "DARK AND STORMY"

ginger-rum mascarpone cream cake with rich chocolate custard dark rum ice cream, spiced chocolate chiboust, crystalized ginger, candied lime zest

## ROYAL PAIRING

VEUVE CLICQUOT, BRUT, CHAMPAGNE "Yellow Label", France<br>HONIG, SAUVIGNON BLANC Napa, California<br>MICHEL REDDE, SANCERRE<br>"Les Tuilières", France<br>\title{ PENFOLDS, "CELLAR RESERVE", PINOT NOIR Adelaide Hills, Australia }

DOMAINE DROUHIN, PINOT NOIR<br>Willamette Valley, Oregon

LEGACY, MERITAGE
Alexander Valley, California

## WAGNER VINEYARDS, ICE RIESLING <br> Finger Lakes, New York

## WINE ACCOMPANIMENT

To elevate your dining experience we have selected wines to complement this evening's menu.
These wines were chosen to enhance your enjoyment of the cuisine you will savor tonight as well as allow you to enjoy a wide spectrum of offerings from the world's most exciting producers.

## WELCOME TO 150 CENTRAL PARK BY CHEF MICHAEL SCHWARTZ

The multi-course dégustation menu has been created using distinctive ingredients, some sourced locally from small South Florida farms, with pairings selected from 150 Central Park's comprehensive wine tasting program by Michael's Genuine Food \& Drink sommelier Eric Larkee.

## Oasis of the Seas ${ }^{\circledR}$



## DÉGUSTATION MENU

## ROASTED FALL VEGETABLE SALAD

with plumped raisins, sunflower seeds, chermoula sauce and midnight moon goat cheese

## SLOW ROASTED BUTTERNUT SQUASH SOUP

with toasted spiced pumpkin seeds, watercress and pumpkin seed oil

## PAN ROASTED WILD SALMON

with Tunisian chick peas and yogurt sauce

## GRILLED PALMETTO CREEK PORK LOIN

 with Anson mills cheese grits, pickled onions and parsley sauce
## LAMB TWO WAYS

roasted loin with pistachio crème, pomegranate cippolini onion stuffed with ground lamb and apricots

## BITTERSWEET CHOCOLATE TART

with roasted pears, caramelized hazelnuts, port reduction, crème fraîche

## ROYAL PAIRING

## CHARDONNAY, RAMEY <br> Carneros District, California

## RIESLING, SCHLOSS SAARSTEIN <br> Mosel, Germany

# PINOT NOIR, MONTINORE <br> Willamette Valley, Oregon 

## NEBBIOLO, PIO CESARE

Barolo, Piedmont, Italy

GRENACHE BLEND, JEAN-LUC COLOMBO, LES BARTAVELLES<br>Châteauneuf du Pape, Rhône Valley, France<br>BLANDY'S, MALMSEY 15 YR<br>Madeira, Portugal

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## A once-in-a-lifetime culinary

 experience - with 12-16 guests in an exclusive enclave to savor a five-course, gourmet menu specially prepared and presented by the Chef de Cusine.


## Qlabster and Allaskan. Thing Grab Peg Salad

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\begin{gathered}
\text { Pear-grapefruit slaw, citrus dressing } \\
\text { and micro greens }
\end{gathered}
$$

Simonsig, Sauvignon Blanc, Stellenbosch, South Africa

## Quip Trio

Green pea bisque, double oxtail consomme, Porcini mushroom soup
La Creme, Pinot Noir, Russian River, California

## Thinese-Otule Obluck Rall

In a crispy crêpe tempura, with Hoisin reduction Bride of the Fox Sake

## Roasted Double Camb Outlet

Potato-pancetta risotto, broccolini and port wine glaze
Sequoia Grove, Cabernet Sauvignon, Napa, California

Warm Granny Smith Apple, Pecan and Pine Slut Torte
Butter Almond ice cream and Calvados whipped cream
Errázuriz, Sauvignon Blanc, Late Harvest, Casablanca Valley, Chile


# IZUMI 



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