

# Pecialty DINING

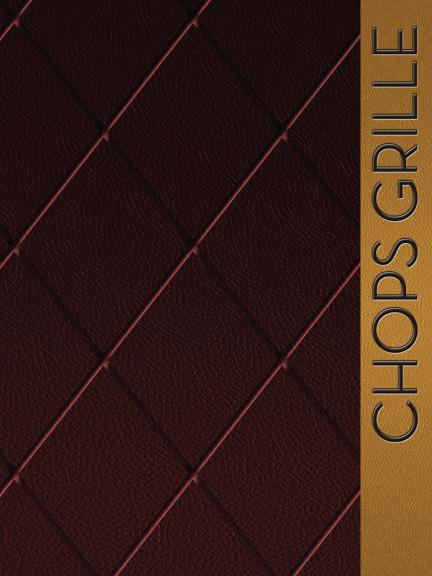
ROYAL CARIBBEAN.COM

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.



Sample menus provided. Menus subject to change.



Shrimp Cocktail (#)(1) With traditional American cocktail sauce

#### **Dungeness Crab and Shrimp Cake**

Rémoulade sauce

#### Smoked Duck Salad (#)(1)

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

Oyster Duet (#) Rockefeller, spinach and Hollandaise gratin Kilpatrick, baked with bacon and a tangy BBQ-Worcestershire sauce

#### Warm Goat Cheese and Basil Soufflé 🌾

Double baked soufflé 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

#### Not So Traditional Caesar Salad (#)()

Romaine hearts, garlic croutons, and chive-Caesar dressing

Beefsteak Tomato and Purple Onions V(M)(3). Sprinkled with blue cheese crumbles

#### **Chops Signature Salad**

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

#### **SEAFOOD & CHICKEN**

#### Pan-fried Barramundi Fillet 🚺

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 (#1(1)) Wrapped in crispy pancetta

New York Strip Steak\* (#)(1) 12 ounces of an all time favorite

#### STEAK & CUTS\* (#)(1)

# 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 arilled lamb chop, apple-chicken sausage, veal tournedos, bacon, bubble & squeak and yeal reduction

#### Broiled Porterhouse Steak

18 ounces, served on the bone

#### Boneless Beef Short Rib

Slowly braised in rich Burgundy-veal sauce

#### Filet Mignon

10 ounces of a thick and flavorful cut from the tenderloin





() Gluten-free available



V Vegetarian

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





Appetizers and Salads

FOCACCIA DELLA CASA (#). Flat Italian bread with potatoes and herb, marinated artichokes, olives and pesto

> FRITTURA MISTA PER DUE (#16) Fried shrimp, calamari, fish fillets and zucchini with aioli

ANTIPASTI PER DUE (#)(3). Two kinds of Italian salami, prosciutto, marinated anchovies, grilled artichokes, roasted peppers, zucchini, olives and Gambonzola cheese

INSALATA CAPRESE PER DUE 1/1 A salad of vine ripe tomatoes and bocconcini mozzarella for two

FOCACCIE ALLA GIOVANNI (#) 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 (#)() Italian cured beef, arugula and Parmesan shavings

Soups

ZUPPA DI LENTICCHIE ALLA CONTADINA (#)(\$). Vegetarian lentil and root vegetables soup finished with egg pasta

> ZUPPA DEL GIORNO Soup of the Day



() Gluten-free available () Lactose-free available Vegetarian

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)

Pastas

PAPPARDELLE ALLA CREMA DI RADICCHIO E PANCETTA (#). Pappardelle pasta in a radicchio cream and pancetta

RISOTTO AI FUNGI TRIFOLATI (#) 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 1#, 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 (#) 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

Sushi Nigiri

SEARED ALBACORE · Shiro Maguro FRESHWATER BBQ EEL · Unagi

TUNA • Maguro 2.00 SALMON • Sake 2.00 YELLOWTAIL • Hamachi 2.50 SNAPPER • Izumi Dai 2.00 SHRIMP • Ebi 2.00



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

Sharing

**BFFF 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®





# 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

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 fraîche 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 "Vellow Label" France

Yellow Label , France

#### HONIG, SAUVIGNON BLANC Napa, California

#### MICHEL REDDE, SANCERRE

"Les Tuilières", France

# PENFOLDS, "CELLAR RESERVE", PINOT NOIR Adelaide Hills, Australia

#### DOMAINE DROUHIN, PINOT NOIR

Willamette Valley, Oregon

LEGACY, MERITAGE Alexander Valley, California

## WAGNER VINEYARDS, ICE RIESLING

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®







# 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

Carneros District, California

#### RIESLING, SCHLOSS SAARSTEIN

Mosel, Germany

#### **PINOT NOIR, MONTINORE**

Willamette Valley, Oregon

#### NEBBIOLO, PIO CESARE

Barolo, Piedmont, Italy

## GRENACHE BLEND, JEAN-LUC COLOMBO, LES BARTAVELLES

Châteauneuf du Pape, Rhône Valley, France

#### BLANDY'S, MALMSEY 15 YR

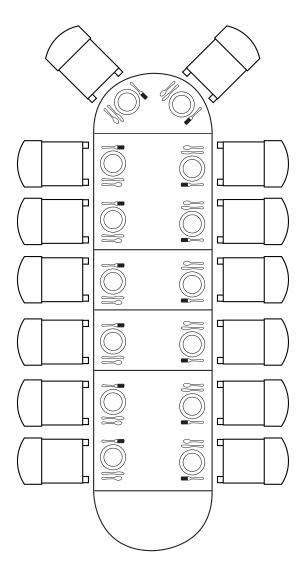
Madeira, Portugal

#### 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. 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.







Lobster and Alaskan King Crab Leg Salad

Pear-grapefruit slaw, citrus dressing and micro greens

Simonsig, Sauvignon Blanc, Stellenbosch, South Africa

<u>Soup Trio</u>

Green pea bisque, double oxtail consommé, Porcini mushroom soup

La Crema, Pinot Noir, Russian River, California

Chinese-Style Duck Roll

In a crispy crêpe tempura, with Hoisin reduction

Bride of the Fox Sake

Roasted Double Samb Cutlet

Potato-pancetta risotto, broccolini and port wine glaze

Sequoia Grove, Cabernet Sauvignon, Napa, California

<u> Warm Granny Smith Apple, Pecan and Pine Nut Torte</u>

Butter Almond ice cream and Calvados whipped cream

Errázuriz, Sauvignon Blanc, Late Harvest,

#### Casablanca Valley, Chile









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