

# GHOPS GRILLE

## THE NEW AMERICAN STEAKHOUSE

For over a decade, the chefs of Chops Grille have proudly presented quality, hand cut steaks at Royal Caribbean's hallmark restaurant. Now we present a fresh twist on a favorite, with a revamped menu that brings contemporary flair to traditional steakhouse offerings.

### SOUPS & SALADS

#### THE KING CAESAR

Romaine, Reggiano cheese, creamy Caesar dressing

#### CRISPY GOAT CHEESE SALAD

Warm goat cheese, green apple, candied walnuts, cranberries, balsamic

#### MESCLUN SALAD

Light balsamic dressing

#### FOREST MUSHROOM SOUP 🐮

Scented with white truffle oil

#### THREE CHEESE

#### ROASTED ONION SOUP

Melted Gruyère, Asiago and Parmesan cheeses

### SIGNATURE APPETIZERS

#### COLOSSAL SHRIMP COCKTAIL

Horseradish cocktail sauce, lemon

#### PAN-ROASTED JUMBO SCALLOPS\*

Bacon, onion, apple, hot mustard jus

#### CHARRED BEEF CARPACCIO\*

Rare charred beef, Parmesan cheese, shaved asparagus, truffle mustard dressing

#### DUNGENESS CRAB AND SHRIMP CAKE 🐮

Rémoulade sauce

#### GRILLED BLACK PEPPER BACON

Slow-cooked Berkshire pork, sweet and spicy glaze

🐮 A Chops Grille Classic

**Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.**

\*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 or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

### MEATS & POULTRY

All steaks are served with our own homemade Chops steak sauce. Béarnaise\*, au Poivre and Bordelaise

#### "PETITE" FILET MIGNON 6oz\* 🐮

#### "PETITE" NY STRIP STEAK 6oz\* 🐮

#### GRILLED FILET MIGNON 9oz\* 🐮

#### GRILLED NY STRIP STEAK 12oz\* 🐮

#### SLOW-BRAISED SHORT RIB OF BEEF

Bordelaise sauce

#### GRILLED VEAL CHOP\*

Parmesan herb butter

#### ROASTED ORGANIC CHICKEN BREAST

Truffled chicken jus

### SEAFOOD

#### GRILLED BRANZINO

Garlicky spinach, olive oil, lemon, flake sea salt

#### SPICY JUMBO SHRIMP

Creamy lemon, basil, garlic butter sauce

#### EVERYTHING CRUSTED TUNA\*

Sesame, bok choy, peanut, Asian aromatic sauce

### SOMETHING SPECIAL

#### DRY-AGED STEAKS

Experience two of the finest quality cuts of beef in the world. Each is hand selected from USDA prime beef raised in Iowa and Nebraska, then dry-aged in a climate-controlled room for nearly four weeks to achieve the pinnacle of flavor, tenderness, and aroma. This dry-aging process can only be found at select steakhouses worldwide, and now, in a cruise industry first, right here at Royal Caribbean International's Chops Grille.

#### DRY-AGED NY STRIP STEAK 16 OZ.\* \$18

Charbroiled and butter-basted

#### DRY-AGED PORTERHOUSE STEAK 20 OZ.\* \$19

Slow-roasted with herbs and garlic

#### ROASTED 1 ¼ - 1 ½ LBS. MAINE LOBSTER \$21

Drawn butter and fresh lemon

### SIDES (SHAREABLE PORTIONS)

Gruyère Cheese Tater Tots

Creamed Spinach

Grilled Jumbo Asparagus

Roasted Mushrooms

Mashed Potatoes

Truffled French Fries

Truffled Corn

Sautéed Spinach

Salted Baked Potato