# **CHOPS CRILLE**

# THE NEW AMERICAN STEAKHOUSE

Savor the best of land at sea at Royal Caribbean's hallmark restaurant, Chops Grille.

Our chefs hand cut, season and grill each steak to your specifications. With traditional yet updated steak house offerings, Chops Grille brings an outstanding dining experience.

# **APPETIZERS**

Please select one

# **COLOSSAL SHRIMP COCKTAIL**

Horseradish cocktail sauce, lemon

### **TUNA TARTARE\***

Avocado, ginger, wasabi caviar

# **JUMBO LUMP CRAB CAKE**

Chipotle aïoli

# **CHARRED BEEF CARPACCIO\***

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

# **GRILLED BLACK PEPPER BACON**

Slow-cooked Berkshire pork, sweet and spicy glaze

# **SOUPS & SALADS**

Please select one

# WILD MUSHROOM SOUP

Scented with white truffle oil, chives

# LOBSTER BISQUE

Brandy, tarragon cream

# CAESAR

Romaine, shaved Parmesan, tossed in Caesar dressing, fresh baked crôutons

# **CRISPY GOAT CHEESE SALAD**

Green apples, candied walnuts, cranberries, balsamic dressing

# THE WEDGE

Iceberg lettuce, blue cheese crumbles, smoked bacon

\*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 galleys are not food-allergen-free environments.

For further allergen information, please ask your waiter.

<sup>†</sup>An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

# SIGNATURE MAINS

Please select one of our traditional steakhouse offerings

# **MEATS & POULTRY**

Our steaks are hand trimmed, seasoned and perfectly seared to lock in the flavors. They are then paired with our own homemade Chops steak sauce, Béarnaise, au Poivre or Bordelaise.

# FILET\*

9 ounces of our most tender cut of lean, midwestern beef

### PETITE FILET\*

A smaller 6-ounce cut, but equally tender and delicious

# PRIME BONE-IN RIBEYE\*

USDA Prime 16 oz. bone-in cut, well marbled for peak flavor, deliciously juicy

# PRIME NY STRIP\*

A 12-oz. full-flavored USDA Prime cut, with a slightly firmer texture than a ribeye

# **RACK OF LAMB\***

Tender oven-roasted rack of lamb, seasoned with thyme and rosemary

### ORGANIC ROASTED CHICKEN

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

# **SEAFOOD**

# **GRILLED BRANZINO**

Sautéed spinach, olive oil, lemon, sea salt

# **SPICY JUMBO SHRIMP**

Red pepper flakes, creamy garlic butter

# **GRILLED ATLANTIC SALMON\***

Whole grain mustard sauce

# **BROILED 1 ½ LB. MAINE LOBSTER \$21**<sup>†</sup>

Drawn butter and fresh lemon

# **SIDES** (SHAREABLE PORTIONS)

**GRUYÈRE CHEESE TATER TOTS** 

**CREAMED SPINACH** 

**GRILLED JUMBO ASPARAGUS** 

MAC & CHEESE

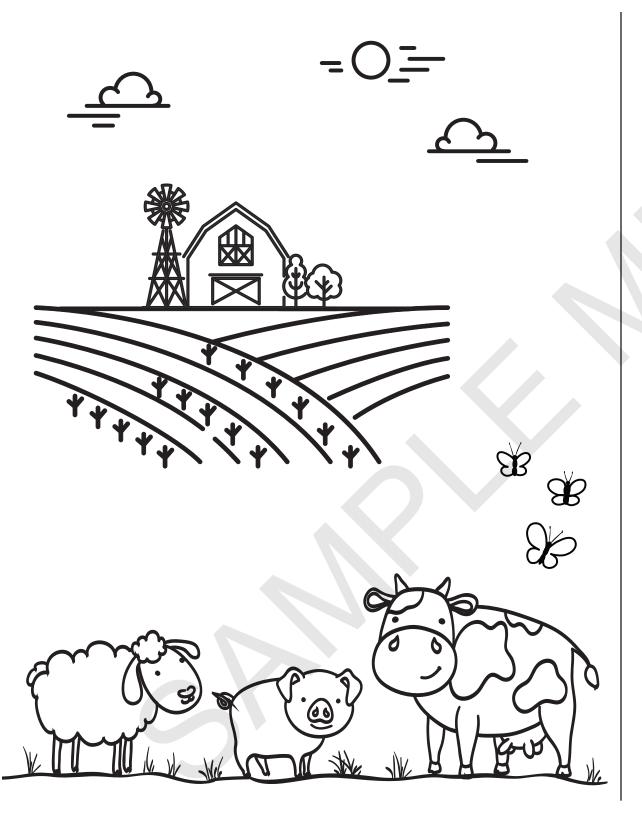
YUKON GOLD MASHED POTATOES

**SAUTÉED MUSHROOMS** 

**TRUFFLED FRENCH FRIES** 

**SALTED BAKED POTATO** 

Gluten-free, lactose-free and vegetarian options are available. Please ask your waiter.



# CHOPS CRILLE

# **APPETIZERS**

# **Shrimp Cocktail**

chilled shrimp, traditional cocktail sauce, fresh lemon

# **Wild Mushroom Soup**

a blend of woodsy mushrooms and cream, scented with white truffle oil, chives

# **Mesclun Salad**

assorted young salad greens, light balsamic dressing

# **ENTRÉES**

# **Grilled Salmon\***

Atlantic salmon, baked potato, grilled asparagus

# Kids' Steak\*

grilled full-flavored New York Strip steak, mushrooms

# **Roasted Chicken Breast**

tender roasted chicken breast, buttery mashed potatoes, natural gravy

# **DESSERTS**

# **New York Cheesecake**

velvety cheesecake, fresh raspberries, lemon confit

# **Ice Cream Sundae**

topped with caramel & chocolate sauce, whipped cream

# **Chocolate Cake**

served warm with vanilla ice cream, berry compote

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