



DINNER

APPETIZER

Black Tiger Prawn and Papaya Salpicon
mustard seed aioli

Hand-Cut Beef Filet Tartare *
plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam
cured olives, grilled asparagus

Seared Jumbo Scallops with Salmon Caviar
wilted fennel and leeks



SALAD/SOUPS

Shrimp and Pancetta Bisque
chickpea croutons

Black and Blue Onion Soup
fresh thyme, jack daniels, roquefort crust

The Grill Salad, Grape-Balsamic Dressing
mesclun greens, roasted bell peppers, hass avocado

Marinated Goat Cheese and Tomato Salad
baby spinach, beets, basil vinaigrette

SEAFOOD

Mussel and Smoked Sausage Pot
white wine, shallots, garlic-parmesan pull-apart bread

Grilled King Prawns in Whiskey, Chili and Garlic Marinade
fried onion rice

Chilean Sea Bass and Brioche-Breaded King Prawns *
leek and mushroom ragout, champagne mousseline

Maine Lobster Tail 6-7oz | 170-200g
broiled with pepper butter or split and grilled with garlic

CHOPS

Premium Beef Chop 16oz *
blackened with mushrooms and onions



Location: Deck 7, Aft

Cover Charge: \$29 per person.
Dinner includes one main
course. Please enjoy any
additional mains for \$10 each.

Madeira-Glazed Wisconsin Veal Chop 12oz | 340g *

fines herbs

Australian Double Lamb Chop 9oz | 255g *

rosemary essence

Porterhouse 22oz | 620g *

the best of filet and sirloin, grilled on the bone

STEAKS

New York Strip 12oz | 340g *

traditional thick cut sirloin

Kansas City Strip 16oz|450g *

traditional bone-in sirloin

Rib-Eye 14oz | 400g *

rich with heavy marbling

Filet Mignon 8oz | 225g *

classic, tender and delicate

"Surf & Turf" *

filet mignon 8 oz, maine lobster tail 6-7 oz, served with drawn butter and

SIDES

Loaded Baked Idaho Potato

sour cream, bacon, and chives

Garlic and Herb French Fries

garlic and parsley

Red Skin Mashed Potatoes

sour cream and chives

Roasted Marrow Bone and Shallot Crushed Potatoes**Grilled Asparagus**

extra virgin olive oil, garlic

Creamed Spinach

spinach, shallots, butter, cream

Sautéed Wild Mushrooms

shallots and chives

DESSERT

Apple & Rhubarb Cobbler

blueberry drizzle, vanilla ice cream

Key Lime Pie Bar

date-pecan crust, crispy chocolate mousse, caramelized meringue, raspberries

Salted Caramel Crème Brulee Cheesecake

vanilla cream, honeycomb

Triple Chocolate Treasure

dark chocolate mousse, orange creme, hazelnut filling, blonde brownie crumble

Warm Chocolate Mousse Trifle

Cinnamon and ginger are the perfect fragrant spices to complement chocolate spiced cream, cookie crumbles and creamy vanilla gelato. Fresh grapefruit

BEVERAGE**SPARKLING**

Romio Prosecco Extra Dry,
Italy*10 gls 43 btl***WHITE WINES**

Laurenz V. Singing Gruner Veltliner, Bin 135
Lower Austria*12 gls 53 btl***Tini! Sauvignon Blanc,**
Italy*10 gls 43 btl***Adesso Chardonnay,**
Italy*9 gls 40 btl***RED WINES**

Canaletto Pinot Noir,
Italy*10 gls 43 btl***Tini! Syrah Terre Siciliane IGT Organic,**
Italy*9 gls 40 btl***Adesso Cabernet Sauvignon Rubicon,**
Italy*9 gls 40 btl***Belle Glos 'Las Alturas' Pinot Noir, Bin 550**
Santa Lucia Highlands, CA*19 gls 78 btl*

Antinori Guado al Tasso Cont'Ugo Merlot Bolgheri DOC, Bin

Italy

*18 gls 84 btl***Antinori Botrosecco Cabernet Sauvignon, Bin 789**

Maremma Tuscany, Italy

*17 gls 81 btl***Tenute Silvio Nardi Brunello di Montalcino, Bin 881**

Tuscany, Italy

*17 gls 78 btl***CHAMPAGNE**

Cattier Brut Icone, Bin 41

Champagne

*18 gls 84 btl***WHITE & ROSE WINES**

Jermann Pinot Bianco,

Friuli-Venezia Giulia, Italy

Rombauer Chardonnay, Bin 310

Sonoma, California

*17 gls 79 btl***Chateau d'Esclans 'Whispering Angel' Rosé, Bin 335**

Cotes de Provence, France

*65 btl***OTHER WINES BY THE GLASS**

Veuve Clicquot Brut Yellow Label, Champagne, Bin 30*23 gls 110 btl***Shafer Red Shoulder Ranch Chardonnay, Bin 320**

Carneros, California

*20 gls 97 btl***CARO, Mendoza, Bin 825**

Argentina

*21 gls 97 btl***Caymus Cabernet Sauvignon, Bin 795**

Napa, California

*27 gls 132 btl***Bertani Amarone Valpantena. Bin 620**

Veneto, Italy

*94 btl***SPARKLING WINES & CHAMPAGNES**

Domaine Chandon Brut. Bin 20

Napa Valley, CA

59 btl

Gloria Ferrer Blanc de Noirs. Bin 25

Carneros, CA

*65 btl***Baron de Rothschild Blanc de Blanc. Bin 35**

Champagne

*185 btl***Dom Perignon Vintage. Bin 50**

Champagne

*222 btl***WHITES**

Domaine Bouchard Meursault les Clous. Bin 265

Burgundy, France

*81 btl***Gunderloch Red Stone Riesling. Bin 120**

Rheinhessen, Germany

*46 btl***Margan Hunter Semillon, Bin 160**

Hunter Valley, Australia

*47 btl***Martin Codax Albarino. Bin 110**

Rias Baixas, Spain

*47 btl***Penfolds Bin 311 Chardonnay. Bin 270**

Tumbarumba, Australia

*76 btl***Crios Torrontés. Bin 210**

Cafayate/Uco Valley, Argentina

*37 btl***Feudi di San Gregorio Greco di Tufo. Bin 155**

Campania, Italy

*39 btl***Hartford Chardonnay. Bin 295**

Sonoma Coast, CA

*75 btl***Jean-Luc Colombo Viognier La Violette. Bin 235**

Languedoc, France

*38 btl***REDS**

Ao Yun Shangri-La Cabernet Sauvignon. Bin 750

Yunnan, China

*399 btl***Ferrari Carano Merlot. Bin 695**

Sonoma, California.

63 btl

Joseph Phelps Cabernet Sauvignon. Bin 805

Napa, California

*149 btl***LAN Reserva. Bin 565**

Rioja, Spain

*59 btl***Luce della Vite. Bin 610**

Tuscany, Italy

*185 btl***Marques de Caceres Gran Reserva, Bin 560**

Rioja, Spain

*77 btl***Masseto. Tuscany, Bin 705**

Italy

*729 btl***Nikiara by Le Vign, Bin 865**

Paso Robles, California

*68 btl***Numanthia Termes. Bin 570**

Toro, Spain

*67 btl***Opus One. Bin 890**

Napa, California

*489 btl***Penfolds Bin 407 Cabernet Sauvignon. Bin 760**

South Australia

*113 btl***Penley Estate Phoenix Cabernet Sauvignon, Bin 755**

Coonawarra, Australia

*63 btl***Robert Mondavi, Cabernet Sauvignon. Bin 775**

Napa, California

*59 btl***Shafer Hillside Select Cabernet Sauvignon. Bin 810**

Napa, California

*358 btl***Silver Oak Cabernet Sauvignon. Bin 800**

Alexander, California

*171 btl***Sokol Blosser Pinot Noir, Dundee Hills. Bin 535**

Willamette, OR

*59 btl***Tenuta dell'Ornellaia, Bolgheri Superiore. Bin 830**

Tuscany, Italy

*279 btl***The Prisoner. Bin 860**

Napa, California

81 btl

Vietti Barbera d'Asti. Bin 575 Piedmont, Italy	<i>56 btl</i>
Penfolds Grange. Bin 665 South Australia	<i>989 btl</i>
Boekenhootskloof The Chocolate Block. Bin 640 Swartland, South Africa	<i>73 btl</i>
Catena High Mountain Vines Malbec. Bin 820 Mendoza, Argentina	<i>38 btl</i>
Vall Llach Embruix. Bin 850 Priorat, Spain	<i>65 btl</i>
Los Vascos 'Domaine Barons de Rothschild'. Bin 745 Colchagua Valley, Chile	<i>46 btl</i>
Paul Jaboulet Parallèle 45. Bin 625 Côte du Rhône, France	<i>46 btl</i>
Prunotto Barolo. Bin 615 Piedmont, Italy	<i>55 btl</i>
Overture by Opus One. Bin 875 Napa, California	<i>185 btl</i>
Albert Bichot Santenay. Bin 520 Burgundy, France	<i>74 btl</i>
Meiomi Pinot Noir. Bin 545 California	<i>59 btl</i>
Frescobaldi Chianti Rufina Riserva Nipozzano. Bin 590 Italy	<i>65 btl</i>



Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact your Restaurant Manager.