

# CHOPS 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	FOREST MUSHROOM SOUP 🥩 Scented with white truffle oil
CRISPY GOAT CHEESE SALAD Warm goat cheese, green apple, candied walnuts, cranberries, balsamic	THREE CHEESE ROASTED ONION SOUP Melted Gruyère, Asiago and Parmesan cheeses
MESCLUN SALAD Light balsamic dressing	

### SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL Horseradish cocktail sauce, lemon	DUNGENESS CRAB AND SHRIMP CAKE 🥩 Rémoulade sauce
PAN-ROASTED JUMBO SCALLOPS* Bacon, onion, apple, hot mustard jus	GRILLED BLACK PEPPER BACON Slow-cooked Berkshire pork, sweet and spicy glaze
CHARRED BEEF CARPACCIO* Rare charred beef, Parmesan cheese, shaved asparagus, truffle mustard dressing	

🥩 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.

†An 18% gratuity will be added

### MEATS & POULTRY

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

“PETITE” FILET MIGNON 6oz* 🥩	SLOW-BRAISED SHORT RIB OF BEEF Bordelaise sauce
“PETITE” NY STRIP STEAK 6oz* 🥩	GRILLED VEAL CHOP* Parmesan herb butter
GRILLED FILET MIGNON 9oz* 🥩	ROASTED ORGANIC CHICKEN BREAST Truffled chicken jus
GRILLED NY STRIP STEAK 12oz* 🥩	

### SEAFOOD

GRILLED BRANZINO Garlicky spinach, olive oil, lemon, flake sea salt	EVERYTHING CRUSTED TUNA* Sesame, bok choy, peanut, Asian aromatic sauce
SPICY JUMBO SHRIMP Creamy lemon, basil, garlic butter 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
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ROASTED 1 ¼ - 1 ½ LBS. MAINE LOBSTER \$21†  
Drawn butter and fresh lemon

### SIDES (SHAREABLE PORTIONS)

Gruyère Cheese Tater Tots	Roasted Mushrooms	Truffled Corn
Creamed Spinach	Mashed Potatoes	Sautéed Spinach
Grilled Jumbo Asparagus	Truffled French Fries	Salted Baked Potato