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

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

SIDES (SHAREABLE PORTIONS)

GRUYÈRE CHEESE TATER TOTS CREAMED SPINACH **GRILLED JUMBO ASPARAGUS** MAC & CHEESE

SOUPS & SALADS

WILD MUSHROOM SOUP Scented with white truffle oil, chives

LOBSTER BISQUE Brandy, tarragon cream

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

YUKON GOLD MASHED POTATOES SAUTÉED MUSHROOMS TRUFFLED FRENCH FRIES **SALTED BAKED POTATO**

SIGNATURE MAINS

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.

PRIME BONE-IN RIBEYE*

FILET*

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

PETITE FILET*

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

deliciously juicy

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

well marbled for peak flavor,

RACK OF LAMB

USDA Prime 16 oz. bone-in cut, 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

> To view our menus. scan and tap the link

on your screen

SEAFOOD

GRILLED BRANZINO

Sautéed spinach, olive oil, lemon, sea salt

SPICY JUMBO SHRIMP

Red pepper flakes, creamy garlic butter

GRILLED ATLANTIC SALMON*

FreestyleTravelers.com

Whole grain mustard sauce

BROILED 1 1/2 LB. MAINE LOBSTER \$211 Drawn butter and fresh lemon



*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. 'An 18% gratuity will be added for certain ports or itineraries, VAT may apply for certain ports or itineraries.