

CHOPS GRILLE



*Great view, fantastic
food and outstanding
service in a warm,
inviting atmosphere.*

CHOPS GRILLE MENU

APPETIZERS

Shrimp Cocktail
Dungeness Crab and Shrimp Cake
Avocado and Yellow Fin Tuna Tartar
Oakwood Smoked Salmon
Char-Grilled Portobella Caps and Asparagus

SOUPS

Lobster Bisque
Cheese and Onion Soup

SALADS

Chops Grille Salad
Not So Traditional Caesar Salad
Beefsteak Tomato and Purple Onions

SIDES AND VEGETABLES

Rock Salt Baked Idaho Potato, Double Whipped Mashed Potato, Home Fried Potato with Sautéed Onions,
Creamed Spinach, Sautéed Wild Mushrooms, Spiced Sweet Corn and Snow Peas, Steamed Asparagus

FOLLOWED

BY

Grilled Alaskan Halibut
Seared Diver Scallop and Chorizo Sausage
Filet Mignon
Petit Filet Mignon
New York Strip Steak
Veal Chop
Grilled Lamb Loin
T-bone Steak
Royal Pork Shank
Free-Range Chicken Breast

TO END THE FEAST

Chocolate Mud Pie
Croissant Pudding Pie
Mochaccino Cheese Brulee
Passionberry Duo

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Located on Deck 6
for reservations call 6258

EXPERIENCE THE SIZZLE!

Dining Fee of \$25 Per Person Applies