

GHOPS 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

CRISPY GOAT CHEESE SALAD

Warm goat cheese, green apple, candied walnuts, cranberries, balsamic

MESCLUN SALAD

Light balsamic dressing

FOREST MUSHROOM SOUP 🐮

Scented with white truffle oil

THREE CHEESE

ROASTED ONION SOUP

Melted Gruyère, Asiago and Parmesan cheeses

SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL

Horseradish cocktail sauce, lemon

PAN-ROASTED JUMBO SCALLOPS*

Bacon, onion, apple, hot mustard jus

CHARRED BEEF CARPACCIO*

Rare charred beef, Parmesan cheese, shaved asparagus, truffle mustard dressing

DUNGENESS CRAB AND SHRIMP CAKE 🐮

Rémoulade sauce

GRILLED BLACK PEPPER BACON

Slow-cooked Berkshire pork, sweet and spicy glaze

🐮 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* 🐮

"PETITE" NY STRIP STEAK 6oz* 🐮

GRILLED FILET MIGNON 9oz* 🐮

GRILLED NY STRIP STEAK 12oz* 🐮

SLOW-BRAISED SHORT RIB OF BEEF

Bordelaise sauce

GRILLED VEAL CHOP*

Parmesan herb butter

ROASTED ORGANIC CHICKEN BREAST

Truffled chicken jus

SEAFOOD

GRILLED BRANZINO

Garlicky spinach, olive oil, lemon, flake sea salt

SPICY JUMBO SHRIMP

Creamy lemon, basil, garlic butter sauce

EVERYTHING CRUSTED TUNA*

Sesame, bok choy, peanut, Asian aromatic 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

ROASTED 1 ¼ - 1 ½ LBS. MAINE LOBSTER \$21†

Drawn butter and fresh lemon

SIDES (SHAREABLE PORTIONS)

Gruyère Cheese Tater Tots

Creamed Spinach

Grilled Jumbo Asparagus

Roasted Mushrooms

Mashed Potatoes

Truffled French Fries

Truffled Corn

Sautéed Spinach

Salted Baked Potato

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DESSERTS

MISSISSIPPI MUD PIE

Oreo cookie crumb, chocolate, almonds

LIQUID CENTER CHOCOLATE CAKE

Vanilla ice cream, berry compote

RED VELVET CAKE

Homemade, sweet cream cheese frosting

NEW YORK CHEESECAKE

Fresh raspberries, lemon confit

WARM APPLE PIE À LA MODE

Vanilla ice cream, salted caramel sauce

ASSORTED ICE CREAM & SORBETS

COFFEES \$8*

THE TRUFFLE

Frangelico, Stolichnaya vodka, cold espresso

HAUTE & STEAMY

Absolut Vanilia vodka, Creme de Cacao Dark Coffee, whipped cream with caramel sauce drizzle

BAVARIAN COFFEE

Peppermint Schnapps, Kahlúa, coffee, whipped cream

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