

ICONIC

Cuts



FILET MIGNON* 12oz. \$32.99

Timeless cut of premium beef tenderloin with a luxurious buttery flavor

TOMAHAWK* 32oz. \$39.99

Large and tender bone-in ribeye

PORTERHOUSE* 18oz. \$16.99

Thick-cut bone-in steak featuring flavorful strip and tenderloin

WAGYU STRIPLON* 10oz. \$19.99

Succulent, moderately-tender cut of premium striploin

WAGYU FILET MIGNON* 6oz. \$29.99

Well-marbled cut of premium tenderloin with a luxurious buttery flavor

WAGYU SIRLOIN* 8oz. \$12.99

Rich, well-marbled cut of premium sirloin

Please be aware that food prepared in Royal Caribbean International galleys may have come in contact with or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask your server about the ingredients used in your meal before ordering. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. †An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

STARTERS

COLOSSAL SHRIMP COCKTAIL

Horseradish cocktail sauce, remoulade, lemon

PAN-SEARED CRAB CAKE

Chipotle aioli, fresh herbs

TUNA TARTARE*

Avocado, ginger, wasabi caviar

GRILLED BLACK PEPPER BACON

Slow-cooked Berkshire pork, sweet and spicy glaze

WILD MUSHROOM SOUP

Scented with white truffle oil, chives

CRISPY GOAT CHEESE SALAD

Green apples, candied walnuts, cranberries, balsamic dressing

CHARRED BEEF CARPACCIO*

Rare charred beef, parmesan cheese, arugula, truffle-mustard dressing

THE WEDGE

Iceberg lettuce, blue cheese crumbles, smoked bacon

LOBSTER BISQUE

Brandy, tarragon, cream

CAESAR SALAD

Romaine, shaved parmesan, Caesar dressing, fresh baked croutons

HAND-CUT STEAKS

Seasoned and perfectly seared to lock in flavors, paired with our own house made steak sauce, peppercorn, Bearnaise or Bordelaise

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

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

BONE-IN RIBEYE* USDA Prime 16 oz. bone-in cut, well marbled for peak flavor, deliciously juicy

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

ICONIC
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ask your server about our iconic cuts exclusively available on *Icon of the Seas*

ENTRÉES

ORGANIC ROASTED CHICKEN

Half chicken slowly roasted, perfectly seasoned with thyme, served with au jus

GRILLED ATLANTIC SALMON*

Whole grain mustard sauce, microgreens

SPICY JUMBO SHRIMP

Red pepper flakes, creamy garlic butter

RACK OF LAMB*

Tender oven-roasted rack of lamb, seasoned with thyme and rosemary

GRILLED BRANZINO

Sautéed spinach, olive oil, lemon, sea salt

BROILED 1 1/2 LB. MAINE LOBSTER \$21+

Drawn butter and fresh lemon

SHAREABLE SIDES

GRUYÈRE CHEESE TATER TOTS

Crème fraîche, horseradish

CREAMED SPINACH

Bechamel, parmesan

GRILLED JUMBO ASPARAGUS

Sea salt, lemon

MAC & CHEESE

Crispy bacon, white cheddar

YUKON GOLD MASHED POTATOES

Salt, sweet cream butter

SAUTÉED MUSHROOMS

Veal demi-glace, thyme

TRUFFLED FRENCH FRIES

Grated parmesan, white truffle oil

SALTED BAKED POTATO

Available loaded

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For further allergen information, please ask your waiter.

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CHOPS GRILLE

THE NEW AMERICAN STEAKHOUSE

DESSERTS

KEY LIME MERINGUE PIE

Graham cracker crust

WARM CHOCOLATE CAKE

Vanilla ice cream, berry compote

NEW YORK CHEESECAKE

Fresh raspberries, lemon confit

WARM APPLE PIE À LA MODE

Vanilla ice cream, salted caramel sauce

RED VELVET CAKE

Sweet cream cheese frosting

ASSORTED ICE CREAM & SORBETS

COFFEES \$9.99

THE TRUFFLE

Frangelico®, Stolichnaya® vodka, cold espresso

HAUTE & STEAMY

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

BAVARIAN COFFEE

Peppermint Schnapps, Kahlúa®, coffee, whipped cream

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