

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

CAESAR 🐮

Romaine, Reggiano cheese, creamy Caesar dressing, herb croutons

CRISPY GOAT CHEESE SALAD

Green apples, candied walnuts, cranberries, balsamic dressing

THE WEDGE

Iceberg lettuce, blue cheese crumbles, smoked bacon

WILD MUSHROOM SOUP 🐮

Scented with white truffle oil, chives

LOBSTER BISQUE

Brandy, tarragon cream

SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL 🐮

Horseradish cocktail sauce, lemon

TUNA TARTARE*

Avocado, ginger, wasabi caviar

JUMBO LUMP CRAB CAKE

Chipotle aioli

CHARRED BEEF CARPACCIO*

Rare charred beef, Parmesan cheese, arugula, truffle mustard dressing

GRILLED BLACK PEPPER BACON 🐮

Slow-cooked Berkshire pork, sweet and spicy glaze

SEAFOOD TOWERS

served chilled

GRANDE \$19+

4 jumbo shrimp, 6 green-lipped mussels, 6 clams, 5 Jonah crab claws, whole Maine lobster tail, traditional garnishes and sauces

IMPERIAL \$39+

8 jumbo shrimp, 12 green-lipped mussels, 12 clams, 10 Jonah crab claws, 2 whole Maine lobster tails, traditional garnishes and sauces

MEATS & POULTRY

Experience the finest quality cuts of beef at sea.

Each steak is hand-selected from USDA Prime and 100% Angus beef raised on the finest cattle ranches in the midwest and chargrilled to perfection.

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

**6 OZ. "PETITE"
ANGUS FILET MIGNON***

**12 OZ. PRIME
NY STRIP STEAK***

**NEW ZEALAND
RACK OF LAMB***
Minted Bordelaise sauce

**9 OZ. ANGUS
FILET MIGNON***

**16 OZ. PRIME
BONE-IN RIBEYE***

**ROASTED ORGANIC
HALF CHICKEN**
Thyme chicken jus

SEAFOOD

GRILLED BRANZINO
Sautéed spinach, olive oil, lemon, sea salt

GRILLED ATLANTIC SALMON* 🐟
Whole grain mustard sauce

SPICY JUMBO SHRIMP
Red pepper flakes, creamy garlic butter

BROILED 1 ½ LB. MAINE LOBSTER \$21†
Drawn butter and fresh lemon

SIDES (SHAREABLE PORTIONS)

GRUYÈRE CHEESE TATER TOTS

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

SAUTÉED MUSHROOMS

GRILLED JUMBO ASPARAGUS

TRUFFLED FRENCH FRIES

MAC & CHEESE

SALTED BAKED POTATO

🐮 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