

# 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)

**CREAMED SPINACH**

**YUKON GOLD MASHED POTATOES**

**GRILLED JUMBO ASPARAGUS**

**SALTED BAKED POTATO**

**MAC & CHEESE**

**SCALLOPED PARMESAN POTATOES**

**SAUTÉED MUSHROOMS**

🐮 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 is included