Royal Caribbean Brilliance of the Seas Chops Grille menu 2015

www.crew-center.com

Soups & Salads

The King Caesar

Romaine, Reggiano cheese, creamy Caesar dressing (caviar upon request)

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

Chipotle, cucumber, tomato, lime

Pan-Roasted Jumbo Scallops

Bacon, onion, apple, hot mustard jus

Charred Beef Caripaccio

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

Meats & Poultry

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

”Petite” Filet Mignon 6 Oz.
”Petite” NY Strip Steak 6 Oz.
Grilled Filet Mignon 9 Oz.
Grilled NY Strip 12 Oz.
Slow-Braised Short Rib of Beef

Bordelaise sauce

Veal Chop Parmesan

Roasted Organic Chicken

Seafood
Grilled Branzino

Garlicky spinach, olive oil, lemon, flake sea salt

Spicy Jumbo Shrimp

Creamy lemon, basil, pepper, potato, wine garlic butter sauce

Snapper Veracruz

Tomatoes, olives, jalapeno, capers, basil, lime

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)
- Scalloped Parmesan Potatoes
- Creamed Spinach
- Grilled jumbo asparagus
- Truffled Corn
- Roasted mushrooms
- Mashed Potatoes
- Salt baked potato
- Sautéed spinach