

## SAMPLE MENU

Prices and menu offerings are subject to change and offerings may vary by ship. Beverage charges apply.

# *Sterling Steakhouse*

premium seafood and chop house

Cover Charge per person applies

*Dinner includes one main course. Please enjoy any additional mains for a surcharge..*

## Appetizers

### **Black Tiger Prawn and Papaya Salpicon**

mustard seed aioli

### **Hand-Cut Beef Filet Tartare\***

plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

### **Seared Jumbo Sea Scallops, Salmon Caviar, Herb Beurre Blanc\***

wilted fennel and leeks

## Soups and Salad

### **Shrimp and Pancetta Bisque**

chickpea croutons

### **Black and Blue Onion Soup**

fresh thyme, Jack Daniels, roquefort crust

### **The Grill Salad, Grape-Balsamic Dressing**

mesclun greens, roasted bell peppers, avocado

## Seafood

### **Chilean Sea Bass and Brioche-Breaded King Prawns\***

leek and mushroom ragout, champagne mousseline

### **Grilled Tiger Prawns in Whiskey, Chili and Garlic Marinade**

fried onion rice

All food and beverages, including cover charges,  
are subject to an 18% service charge which will be added to your check.

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Steaks and Chops

featuring the finest cuts from premium corn fed beef

### **New York Strip\***

traditional thick cut sirloin - 11 oz., 310 grams

### **Kansas City Strip\***

traditional bone-in sirloin - 14 oz., 400 grams

### **Rib-Eye\***

rich with heavy marbling - 14 oz., 400 grams

### **Filet Mignon\***

classic, tender and delicate  
princess cut - 7 oz., 200 grams

### **Porterhouse\***

the best of filet and sirloin  
grilled on the bone - 20 oz., 565 grams

### **New Zealand Double Lamb Chops\***

rosemary essence - 9 oz., 255 grams

### **Madeira-Glazed Wisconsin Veal Chop\***

finest herbs - 12 oz., 340 grams

### **Sterling Steakhouse "Surf & Turf"\***

*(a surcharge applies)*

filet mignon 7 oz., maine lobster tail 6-7 oz.  
drawn butter, choice of sauce and sides

### ***Served with choice of potato and garden fresh vegetables***

loaded baked idaho potato  
garlic and herb french fries  
red skin mashed potatoes

grilled asparagus  
creamed spinach  
sautéed wild mushrooms

## Desserts

### **Raspberry Crème Brulée (gf)**

sugar cane crust

### **Salted Caramel Crème Brulée**

#### **Cheesecake**

vanilla cream, honeycomb

### **Triple Chocolate Treasure**

dark chocolate mousse, orange crèmeux,  
hazelnut filling, blonde brownie crust,  
golden chocolate macaroons

### **Key Lime Pie Bar (gf)**

date-pecan crust, crispy chocolate mousse,  
caramelized meringue, raspberry coulis

### **Milk Chocolate and Peanut Butter Bar with Honey Roasted Peanuts**

This delicious dessert is a tribute to the perfect combination of peanut butter and chocolate. The base is a moist cake made from almond flour and brown butter, layered with a silky smooth peanut butter cream and topped with a layer of milk chocolate mousse.



(gf) gluten-free