

DINNER

APPETIZERS

SHRIMP 'LOUIE'*

Romaine Lettuce, Avocado, Tomato, Piccalilli,
Thousand Island Dressing

AHI TUNA 'TATAKI'*

Napa Cabbage, Radicchio, Cashews, Mango,
Cherry Tomatoes, Cilantro-Ginger Vinaigrette

STEAK TARTARE*

Hen Egg, Mustard, Worcestershire, Capers, Scallion, Lemon

SLOW-ROASTED PORK BELLY

Sweet Potato, Granny Smith Apple, Piquillo Pepper Coulis

PORCINI RISOTTO

White Truffle Oil, Parmesan Cheese

LOBSTER DEVEILED EGGS

Mustard, Celery, Relish, Parmesan Crisp

SOUPS

BUTTERNUT SQUASH SOUP

Duck Confit

CIPOLLINI ONION CONSOMMÉ

Tempura Onion Rings, Madeira

SALADS

GREEN GODDESS SALAD

Kale, Watercress, Spinach, French Beans, Edamame, Snow Peas,
Pistachios, Celery, Green Goddess Dressing

CAESAR

Romaine Lettuce, Parmesan Cheese,
Garlic Croutons, Anchovies, Traditional Caesar Dressing
Available with Grilled Salmon, Grilled Chicken
or Sautéed Shrimp*

SEA SALT ROASTED BEETS

Whipped Goat Cheese, Crispy Speck, Pistachios

ENTRÉES

PAN-SEARED SALMON*

Beluga Lentils, Sautéed Broccoli, Vierge Sauce

CRAB CAKES

Pommery Mustard Sauce, Homemade Coleslaw,
Golden French Fries

SURF AND TURF*

Lobster Tail, Filet Mignon, Sautéed Spinach,
Baked Potato, Béarnaise Sauce

DOUBLE-CUT PORK CHOP*

Braised Red Cabbage, Pomme Purée, Pommery Mustard Sauce

HERB-CRUSTED ROTISSERIE CHICKEN

Baby Leaf Spinach, Asparagus, Roasted Potatoes, Chicken Jus

ROASTED PRIME RIB AU JUS*

Baked Potato, Seasonal Vegetables

GRILLED NEW YORK STRIP STEAK*

Duck Fat Potatoes, Watercress, Béarnaise Sauce

PORK LOIN SCALLOPINI

Spaetzle, Roasted Root Vegetable, Porcini Mushroom Sauce

PANCETTA WRAPPED LAMB CHOPS*

Roasted Potatoes, Green Beans, Rosemary Jus

SPINACH AND EGG YOLK RAVIOLO*

Ricotta, Sage, Butter-Parmesan Broth

SIDES

WILD RICE PILAF

HOMEMADE COLESLAW

SAUTÉED BROCCOLINI

GOLDEN FRENCH FRIES

SWEET CREAMED CORN

SILKY POMME PURÉE —

a creamier twist on
mashed potatoes

VIBRANT KALE SALAD

with Sesame-Miso Vinaigrette

DESSERT

BLUEBERRY-VIOLET YOGURT MOUSSE

Red Velvet, Crystallized Violets, Macaron

DECADENT CHOCOLATE

Devil's Fudge Cake, French Vanilla Ice Cream

COCONUT MOUSSE

Rum Caramel, Crispy Meringue, Toasted Coconut Flakes

"OMG" CARAMEL BUTTERSCOTCH CHEESECAKE

Vanilla Custard

ICE CREAM AND SORBET SELECTIONS

Special request? Customize selections based on your personal preferences.

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.