

# LUNCH

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## STARTERS

### SCALLOP CEVICHE\*

yellow corn, red chili

### ICEBERG WEDGE

applewood smoked bacon, tomatoes,  
fried shallots, blue cheese dressing

### CHILLED HONEY ROASTED PEACH

cardamom, sunflower, strawberry

### MANHATTAN CLAM CHOWDER

san marzano tomatoes, vegetables,  
oyster crackers

### CAPRESE SALAD

fresh mozzarella, vine ripe tomatoes,  
extra virgin olive oil

## ENTRÉES

### KING SALMON "A LA PLANCHA"\*

sweet corn succotash

### SEARED STRIPLOIN\*

fava beans, peas, morel mushroom sauce

### CRISPY PORK BELLY

brussels sprouts, apple cider

### BEEF AND VEAL CANNELLONI

chestnuts, parmesan, madeira wine

### BUTTERNUT SQUASH RISOTTO

sage, brown butter

### FRIED CHICKEN AND WAFFLES

tabasco honey

### LOBSTER AND SEAFOOD ROLL

parmesan truffled fries

## DESSERTS

### MAPLE HONEY PIE

sea salt

### FLOATING ISLAND

vanilla crème anglaise





### FRENCH NAPOLEON

puff pastry, praline custard

### ICE CREAM

vanilla, strawberry, chocolate

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 gluten-free    lactose-free    vegetarian    no sugar added

\* 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.