# GRANDE ELEGANCE MENU

A graceful nod to a bygone era when dining was not a task, but a time-honored ritual. Rediscover a few timeless classics at The Grande, where every night is formal night, and every night is a special occasion.

# APPETIZERS

#### SMOKED FISH RILLETTES #

Chilled smoked salmon, mackerel, trout, shrimp, garlic crostini

# WARM MELTED BRIE CHEESE SALAD Y

Assorted garden greens, candied walnuts, lingonberry compote

#### TUNA CARPACCIO\*

Red onions, caper, boiled eggs, lemon vinaigrette

# FRENCH ONION SOUP # A

Caramelized onion broth, melted cheeses, sourdough crouton

# TRUFFLE WILD MUSHROOM RISOTTO #Y

Herb roasted mushroom, mascarpone, Parmesan cheese

## SIGNATURE ...

# SHRIMP COCKTAIL #9

Chilled jumbo shrimp with chilled cocktail sauce

### TRADITIONAL LOBSTER BISQUE

Drizzled with tarragon cream

# ESCARGOTS À LA BOURGUIGNONNE #

Glazed In garlic-herb butter

#### . . . . . . . CLASSICS

SOUP OF THE DAY

Ask you waiter for today's special

# GARDEN SALAD

Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

### PRAWN COCKTAIL #

Baby prawns, shredded lettuce, Marie Rose sauce

# COUNTRY HOUSE PATE

Toast points, port wine reduction

# ENTRÉES

### GRILLED LEMON SOLE

Sautéed vegetable rice pilaf, lemon beurre blanc

#### DUCK A L'ORANGE

Creamy potato gratin, buttered green beans, warm orange glaze

#### ROASTED CHICKEN BREAST #

Oven roasted garlic mashed potatoes, lemon butter with herb sauce

#### BRAISED LAMB SHANK

Roasted root vegetables, rosemary potatoes, garlic-lamb jus

#### PASTA ALFREDO

Crispy pancetta, green peas, Parmesan cream

# SPAGHETTI & ROASTED EGGPLANT "MEATBALLS" ()

Homemade tomato sauce



# BROILED LOBSTER TAIL

Green leeks, new potatoes, shellfish butter sauce

### ROASTED BEEF TENDERLOIN\*

Duck pate, asparagus, puff pastry and a truffle madeira sauce

# ······ CLASSICS ······

#### GRILLED CHICKEN BREAST #8

Sautéed seasonal vegetable and natural jus

#### OVEN ROASTED SALMON #

Grilled vegetables and a warm lemon herb dressing

## GRILLED MANHATTAN STRIP STEAK\* #8

Sautéed seasonal vegetable and red wine sauce

# PASTA PRIMAVERA

Lightly grilled vegetables with olive oil, garlic and herbs

#### ASSORTED VEGETABLE PLATE

Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

### TODAY'S PIE

Ask your server for this evening's classic pie. Served with mashed potatoes and vegetables

\*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.