DINNER

STARTERS

ROASTED POBLANO PEPPER SOUP (gluten-free)
sweet corn, chorizo, cilantro oil

ARUGULA AND RADICCHIO SALAD (gluten-free)
goat cheese, pomegranate, prosciutto, sherry-dijon vinaigrette

SEAFOOD CAKE
pickled mango-carrot slaw, sambal aïoli

SMOKED CHICKEN BREAST (gluten-free, lactose-free)
orange, fennel salad, citrus vinaigrette

CLASSICS

BAKED FRENCH ONION SOUP
gruyère cheese, herb croûton

"CAESAR" SALAD
hearts of romaine, focaccia croûtons, parmesan cheese

GARDEN SALAD (gluten-free, lactose-free, vegetarian)
mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL (gluten-free, lactose-free)
horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY (gluten-free, lactose-free, vegetarian)
hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

ENTRÉES

LASAGNA AL FORNO
egg pasta, beef bolognese, béchamel sauce

PAN-SEARED FILLET OF SOLE
saffron rice, broccoli, red grape tomatoes, lemon butter sauce

OVEN ROASTED JERK SPICED CHICKEN
black bean-pineapple rice, chicken jus

OSSO BUCCO
veal shank, soft polenta, green beans, gremolata

BRAISED BEEF SHORT RIB
mashed potatoes, roasted root vegetables, cabernet sauce

BUTTERNUT SQUASH RISOTTO (gluten-free, vegetarian)
caramelized apples, beets, crispy sage

CLASSICS

FISH OF THE DAY*
chef's choice of vegetables

ROASTED CHICKEN BREAST (gluten-free)
thyme jus

NEW YORK STRIP LOIN*
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragoût, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER
SEAFOOD CAKE
pickled mango-carrot slaw, sambal aïoli

ENTRÉE
BRAISED BEEF SHORT RIB
mashed potatoes, roasted root vegetables, cabernet sauce

SELECTS

WHOLE MAINE LOBSTER (gluten-free)
1.25 lbs. – 1.5 lbs.
broiled, grilled or steamed, served with drawn butter or fresh garlic-herb butter $29.95

CHOPS GRILLE FILET MIGNON* (gluten-free)
9 ounces of roasted beef tenderloin with your choice of sauce $16.95

SURF AND TURF* (gluten-free)
6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce $34.95

includes choice of baked potato, mashed potato, rice and seasonal vegetables

an 18% gratuity will be added

gluten-free · lactose-free · vegetarian

*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.

DESSERTS

WARM DONUTS
mini beignets, powdered sugar, chocolate sauce

TRES LECHES
sponge cake, caramelized meringue, peach coulis

CHERRIES JUBILÉE (gluten-free, no sugar added)
red wine reduction, toasted almonds, vanilla ice cream

CLASSICS

CRÈME BRÛLÉE (gluten-free)
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

NEW YORK CHEESECAKE
graham cracker crust, strawberry compote

ROYAL CHOCOLATE CAKE
dulce de leche, chocolate fudge

ARTISAN CHEESE PLATE
fig and date compote, dried fruit bread

SEASONAL FRUIT MEDLEY (gluten-free, lactose-free, no sugar added)
hand-cut selection of fruits

ICE CREAM (gluten-free)
vanilla, strawberry, chocolate

NO SUGAR ADDED ICE CREAM (gluten-free, no sugar added)
vanilla, strawberry, chocolate

gluten-free · lactose-free · no sugar added