

*Special  
Salad*

**Caesar Salad  
for the Table**

Crisp romaine lettuce and  
crunchy jumbo croutons,  
sprinkled with Parmesan  
shavings and served  
family style.



## *Spirited Coffee Specialties*

### **Royal Delight**

Royal Caribbean's Signature Coffee Cocktail. Grand Marnier, Irish cream, Tuaca liqueur and espresso

### **Mocha Berry**

Chambord raspberry liqueur and chocolate, topped off with piping hot coffee and fresh whipped cream

### **Kioki Coffee**

Kahlúa, Brandy and a mound of whipped cream

### **Irish Coffee**

Irish whiskey, piping hot coffee, whipped cream

### **Orange Coffee**

Cointreau and whipped cream

## *Liqueurs*

### **Cordials**

Kahlúa • Drambuie • Bailey's Irish Cream • Cointreau • Sambuca • DiSaronno Amaretto

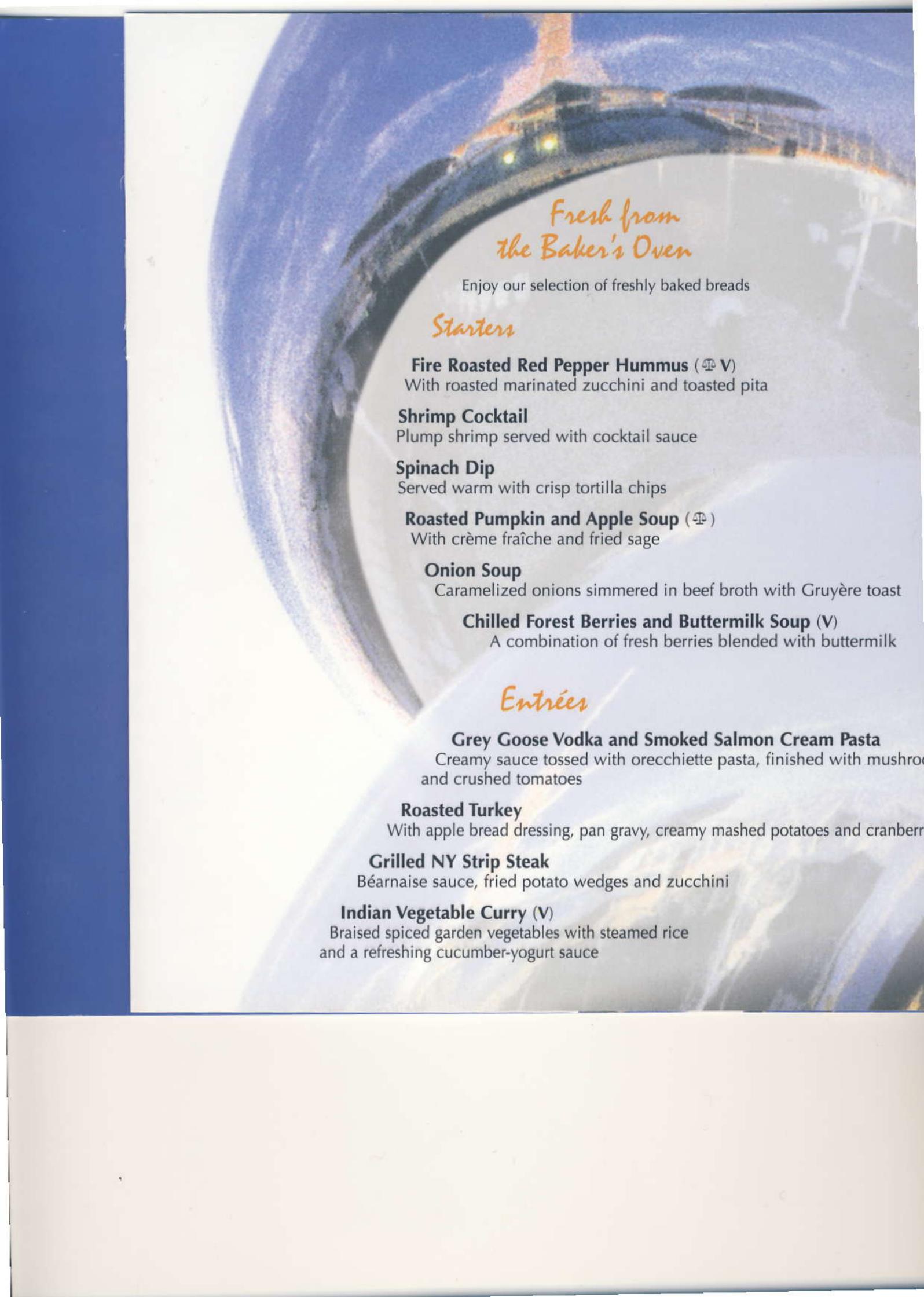
### **Cognacs and Armagnac**

Hennessy V.S. • Courvoisier V.S.O.P. • Cles des Ducs Armagnac

### **Connoisseur's Corner**

Dow's Vintage Port • Grappa • Royal Salute • Blanton's Bourbon • Louis XIII

\*All Spirited Specialty Coffees and liqueurs are available at current bar pricing.



*Fresh from  
the Baker's Oven*

Enjoy our selection of freshly baked breads

*Starters*

**Fire Roasted Red Pepper Hummus** (♾ V)  
With roasted marinated zucchini and toasted pita

**Shrimp Cocktail**  
Plump shrimp served with cocktail sauce

**Spinach Dip**  
Served warm with crisp tortilla chips

**Roasted Pumpkin and Apple Soup** (♾)  
With crème fraîche and fried sage

**Onion Soup**  
Caramelized onions simmered in beef broth with Gruyère toast

**Chilled Forest Berries and Buttermilk Soup** (V)  
A combination of fresh berries blended with buttermilk

*Entrées*

**Grey Goose Vodka and Smoked Salmon Cream Pasta**  
Creamy sauce tossed with orecchiette pasta, finished with mushrooms and crushed tomatoes

**Roasted Turkey**  
With apple bread dressing, pan gravy, creamy mashed potatoes and cranberry sauce

**Grilled NY Strip Steak**  
Béarnaise sauce, fried potato wedges and zucchini

**Indian Vegetable Curry** (V)  
Braised spiced garden vegetables with steamed rice and a refreshing cucumber-yogurt sauce



## *Chef's Signature Entrée*

With inspiration and the finest ingredients, our chef has created a special entrée for your dining pleasure this evening

### **Mahi Mahi Tempura**

Lightly battered and fried, with homemade sweet-and-sour sauce and stir-fried vegetables

### *Alternative Selections*

**Orecchiette with Marinara Sauce (☞ V)**

**Broiled Fillet of Norwegian Salmon (☞)**

**Grilled Chicken Breast with Seasonal Herbs (☞)**

**Grilled Black Angus Top Sirloin with Herb Butter (☞)**

☞ – In keeping with today's increased nutritional awareness, our **Royal Lifestyle** dishes reflect a lighter, healthier fare.

V – Vegetarian selection

### *Wines*

For wine selection and pricing, please ask your waiter for the *Royal Wine List*.

In an effort to support worldwide conservation measures, ice water is served upon request only.