

## Luncheon

*Ruby Princess*

### Appetizers, Soup & Salad

Antipasto of Dry-Cured Salami and Roasted Vegetables  
drizzled with balsamic vinaigrette

Avocado and Bay Shrimp  
served with lemoncello aioli

- (V) Tuscan-Style Chickpea Soup  
with root vegetables and Italian parsley
- (V) Limestone and Baby Oak Leaves with Cucumber  
Carrot and Red Onion  
selection of homemade and low-fat dressings

### Fresh Ground Sirloin Burgers & Fries

Princess Homemade Hamburger, Cheese Burger  
or Bacon Burger\*  
with traditional garnish and crisp fries

- (V) Veggie Burger
- (V) Large Plate of French Fries  
with mayo and Heinz tomato ketchup

### Pasta

- (V) Spinach and Ricotta Cheese Ravioli  
in homemade tomato sauce with parmesan shavings

\* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Main Courses

**Broiled Salmon with Lemon and Dill Sauce\***

seasonal vegetable sauté and parsley potatoes

**Cacciatore-Style Chicken Braised in Tomato-Wine Sauce**

with mushrooms and tagliarini ribbons

**Grilled Herb-Spiced Beef Tenderloin\***

served with natural jus, vegetable bouquet and forked red bliss potatoes

## Desserts

**Apple Tart Tatin**

with a dollop of whipping cream

**Orange Soufflé**

presented with Grand Marnier-vanilla sauce

**Sherry Trifle**

pound cake, vanilla custard, jello, fruit cocktail and whipping cream

**Ice Cream**

Nutella, banana, espresso, papaya frozen yogurt

(V) Vegetarian

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel