

Starters

- Arugula & Peach Salad
Prosciutto | Herb Crostini | Balsamic Vinaigrette
- Roasted Corn Bisque
White Cheddar Cheese
- Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw
- Roasted Vegetables & Goat Cheese
Basil Pesto
- Asian Rice Noodle Salad
Garlic Shrimp | Scallions | Carrots | Wasabi Soy Dressing
- French Onion Soup
Gruyère Cheese Crouton
- Lemon Chicken Caesar Salad
Romaine Lettuce | Garlic Croutons | Caesar Dressing
- Swiss Barley Soup
Smoked Ham
- Garden Spring Lettuce Mix
Crunchy Garden Vegetables | Chives
Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French, Thousand Island,
Mustard Vinaigrette, Balsamic Vinegar & Olive Oil
- Norwegian Smoked Salmon Tartare*
Avocado | English Cucumbers | Lemon-Mustard Dressing
- Seared Atlantic Scallops*
Fennel Purée | Buttermilk & Chive Sauce

IN THE MOOD FOR A LA MODE

In the United States, a la mode refers to pie (usually apple pie) served with a scoop of ice cream (usually vanilla) on top. According to the historians of the Cambridge Hotel in New York's Washington County, Professor Charles Watson Townsend would often order ice cream with his apple pie while dining at the hotel. Mrs. Berry Hall, a fellow diner at the hotel restaurant, is responsible for dubbing it "pie a la mode." Townsend liked the name so much, he asked for it each day by that name. The name spread when Townsend visited the famous Delmonico Restaurant in New York City and ordered pie a la mode. After chastising the waiter and manager for never having heard of such a thing, pie a la mode soon became a regular item at Delmonico. And the rest, as they say, is history.

Classic Dishes

- Roasted Chicken Breast
Mashed Potatoes | Grilled Shallot | Broccoli | Gravy
- Flounder Milanese
Arugula Salad | Cherry Tomatoes | Red Onions
Chardonnay Vinegar
- Spaghetti Bolognese
Minced Beef | Tomato | Basil
- Striploin Steak*
Black Pepper Fingerling Potatoes | Onion Rings
Cajun Butter
- Meat Lasagna al Forno
Minced Beef | Tomato Sauce | Mozzarella
Basil Pesto Drops
- Vegetarian Lasagna Rolls
Pomodoro Sauce | Spinach
Portobello Mushrooms | Zucchini | Mozzarella Cheese
- Turkey Sausage Lasagna
Spicy Marinara Sauce | Kale | Fennel Seeds
Ricotta Cheese | Smoked Cheddar Cheese

Main Courses

- Grilled Vermont Duck Breast*
Croquette Potatoes | Green Beans
Black Cherry & Duck Jus
- Lemon & Pepper Shrimp Salad
Orzo | Arugula | Snow Peas | Roma Tomatoes
- Carved Whole Roasted Beef Sirloin*
Freshly Baked Yorkshire Pudding
Oven Roasted Potatoes | Crispy Onion Rings
Red Wine Jus
- Mushroom Ravioli
Spinach | Gorgonzola Sauce | Pancetta Crisps
- Veal Bratwurst Sausage
Warm Potato Salad | Sauerkraut | Onion Gravy
- Eggplant & Mozzarella Cheese Tower
Tomatoes | Broccoli | Marinara Sauce
Basil Oil & Balsamic Drops
- Chicken Piccata
Onion Potatoes | Green Beans | Artichokes
Butter, Lemon & Caper Sauce

Chef's Signature Dish

Broiled 'Ruby Red Rainbow' Trout*
Boiled Potatoes | Broccoli
Pink Peppercorn Sauce

Wine Recommendations

- Villa Sandi, Prosecco Brut
Veneto, Italy \$9/36
Dry, refreshing and sophisticated
- Meridian, Chardonnay
California \$7²⁵/29
Explosive tropical fruit with hints of tangerine
and honeysuckle
- North & South By Norwegian, Merlot
California \$7⁵⁰/30
Ripe, round and rich on the palate with full-bodied
berry flavors and spicy notes of black pepper

Desserts

- Warm Chocolate Volcano
Strawberry Compote | Stracciatella Gelato
- Nutella Crème Brûlée
Caramelized Walnut | Chocolate Chips
- Vanilla Pudding
No Sugar Added
Cocoa Dust | Raspberry Sauce
- Chocolate Fudge Cake
Poached Apricot Compote | Pistachio Cream
- Irish Coffee Cream Torte
Mocha Sauce
- Charlotte Pear Cake
Port Wine Reduction
- Apple Cobbler
Caramel Ice Cream

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.
A 15% GRATUITY WILL BE ADDED TO YOUR CHECK FOR ANY BEVERAGE ORDER. PRICES ARE
SUBJECT TO CHANGE.
IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.
THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR
UNDERCOOKED INGREDIENTS. 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.