

# Captain's Welcome Dinner

Coral Princess

## Appetizers

### Grilled Thai Beef Salad\*

dressed with sesame, cilantro, fresh lime juice and anchovy essence

### (V) Stilton Mousse and Waldorf Salad

fluffy cheese mousse enhanced with sour cream and apple & celery slaw

### Warm Oysters over Wilted Spinach in the Half Shell

gratinated with shallots, white wine, cream and dill

## Always Available

### Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

### (V) Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

### Grilled Salmon with Herb & Lemon Compound Butter\*

vegetables of the day and parsley potatoes

### Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

### Grilled Beef Filet Medallions, Tarragon Jus\*

market fresh vegetables and roast potatoes

### Spice-Rubbed Tri Tip Roast\*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

### (V) Vegetarian

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

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

## Soups and Salad

### French Onion Soup

baked with gruyère cheese crouton

### Pheasant Soup with Wild Rice

consommé with juliennes of carrot, turnip and celeriac with chives

### (V) Chilled Sweet Corn and Potato Soup

flavored with jalapeno, shredded basil and smoked tomatoes

### (V) Butter Lettuce, Curly Endive, Radicchio & Arugula Salad

choice of homemade and low-fat dressings

## Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Farfalle alla Rustica

bowtie pasta with tender veal, morel mushrooms and green peas in cream sauce

### (V) Fettuccine Alfredo in Crisp Parmesan Basket

An All-Time Princess Favorite  
rich, comforting and entirely satisfying

## Main Courses

### Grilled Chili-Spiced Barramundi Steak with Lobster Cream

over white bean & vegetable ragout

### Sautéed Garlic Shrimp with Sesame-Soy Glaze

Asian-style wok-fried vegetables and steamed rice

### Pan-Seared Chicken Breast filled with Wild Mushrooms and Root Vegetables

served with natural jus, cauliflower, broccoli and whipped potatoes

### Grilled Medallions of Beef Tenderloin with Madeira-Truffle Demi-Glace\*

an array of glazed carrots, pattypan & zucchini squash, almond croquettes

### Home-Style Cuisine: Slow-Roasted Butterflied Leg of Lamb with Mint Vinaigrette

on a bed of French fava beans and lyonnaise potatoes

### (V) Crustless Spinach & Potato Flan with Spicy Tomato Sauce

asparagus spears, zucchini batons, cherry tomatoes and roast potatoes