




## TARRAGON

Tarragon's species name — *Artemisia dracunculus* L. — inspired the whimsical alternatives of "dragonwort" or "dragon herb" for this aromatic plant. Along with parsley, chives and chervil, it comprises the fines herbes that are the mainstays of French cuisine. Fresh leaves enliven sauces like Béarnaise, a classic accompaniment for steak, as well as our take on Provence's aioli, the garlicky spread that helps elevate our premium sliders above ordinary burgers.


## Chef's Inspiration

A three-course dinner suggestion


## STARTERS

SMOKED SALMON CARPACCIO\*   
Red onions, capers and lime


(OR)

CHILLED ORANGE AND BANANA SOUP   
Julienne basil

## MAIN COURSE

ASIAN DUCK   
Orange-hoisin sauce, stir-fried Chinese cabbage, steamed rice

## DESSERT

WARM CHOCOLATE BANANA STRUDEL   
Crispy filo, chocolate and bananas, vanilla ice cream and chocolate sauce

*Wines of the Day*  
Save  
**20%** off

Now you can enjoy specially selected varietals, handpicked from the wine list by our sommelier, that will tantalize your palate and awaken the senses in a unique and interesting way.


Order a bottle tonight and enjoy the evening.


## PRIME TRADITIONS

Every ship in our fleet has its own butcher shop with experienced and knowledgeable staff where steaks and other meats are cut daily. It's all part of our commitment to serve high-quality cuts in all our dining venues.


## Starters


SMOKED SALMON CARPACCIO\*   
Red onions, capers and lime


PAPAYA, LYCHEE AND STRAWBERRY SALAD   
Dressed with kaffir lime syrup

BREADED MUSHROOMS   
Fried golden brown, served with tartar sauce

MULLIGATAWNY SOUP  
Aromatic Indian soup with chicken, vegetables and rice


SHELLFISH SAFFRON CONSOMME   
Baby prawns, leeks

CHILLED ORANGE AND BANANA SOUP   
Julienne basil

TOMATO SALAD   
Vine-ripe tomatoes, red onions, crumbled blue cheese

ROYAL SHRIMP COCKTAIL   
Served chilled with spicy-sweet Royal cocktail sauce


ESCARGOTS BOURGUIGNONNE  
Tender snails drenched in melted herb butter. May be temporarily unavailable due to a world-wide shortage.


SIMPLE AND CLASSIC CAESAR SALAD   
Crisp romaine lettuce, shaved Parmesan cheese and herb croutons

## main courses

BAKED CHEESE CANNELLONI  
Gruyère-Parmesan sauce, beef-mushroom ragout

WILD MUSHROOM AND GOAT CHEESE PIZZA   
Balsamic drizzle


ASIAN DUCK   
Orange-hoisin sauce, stir-fried Chinese cabbage, steamed rice


PAN-SEARED TILAPIA   
Potato-leek gratin, corn nibbles, snow peas, saffron beurre blanc

PAN-FRIED PORK MEDALLIONS   
Sour cream mashed potatoes, caramelized shallots, port wine reduction


GREEK CALAMARI SALAD   
Traditional Greek salad with marinated squid


## classics

LINGUINI WITH POMODORO SAUCE   
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST   
Natural jus and assorted vegetables

BROILED FILLET OF ATLANTIC SALMON  
Served with chef's choice of vegetables

PREMIUM ANGUS BEEF SLIDERS   
On a tomato broche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STRIP STEAK\*   
Grilled to order and served with garlic-herb butter and seasonal vegetables

## PREMIUM SELECTIONS

Make it an evening to remember


WHOLE MAINE LOBSTER (1 $\frac{1}{4}$ -1 $\frac{1}{2}$  POUNDS) 35.00  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON\* 20.00  
9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF\* 41.00  
6 ounce broiled lobster tail and a grilled 9 ounce filet mignon with your choice of sauce

Includes: choice of baked potato, mashed potato, rice and vegetable of the day

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

# gluten-free available  lactose-free available  vegetarian  Vitality<sup>®</sup> dishes reflect a 3-course menu under 800 calories combined

Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galley are not food allergen-free environments.