

COASTAL KITCHEN



APPETIZERS

MEDITERRANEAN WEDGE

Iceberg lettuce, crispy pancetta, gorgonzola, sun-dried tomato vinaigrette

ROASTED BEET SALAD #V

Quinoa, Hass avocado, wild arugula with citrus-caesar vinaigrette

MEDITERRANEAN TOMATO SOUP

Mini croque-monsieur

SERRANO HAM WRAPPED DATES #GF

Manchego cheese & quince paste

MARGHERITA FLATBREAD V

Buffalo mozzarella cheese, tomato, fresh basil

GRILLED VEGETABLE FLATBREAD

Olive tapenade, artichoke hearts, pesto, goat cheese

ENTRÉES

HERB CRUSTED CHICKEN BREAST

Roasted squash, Provencal tomatoes and lemon essence

ANTIPASTI ENTRÉE SALAD

Mixed lettuce, olives, cured meats, artisanal cheeses, red wine vinaigrette

PAN SEARED ATLANTIC SALMON #GF

Grilled vegetables, couscous, and balsamic vinegar

PENNE PASTA "PRIMAVERA"

Mixed roasted mushrooms, grilled vegetables, marsala-mushroom cream sauce

GRILLED SHRIMP & SPINACH SALAD

Grilled shrimp, oven roasted tomatoes, feta cheese, lemon vinaigrette

GRILLED CHICKEN SANDWICH #GF

Baguette, Gouda cheese, chipotle aioli

SMOKED MOZZARELLA WRAP #GF

Roti bread, roasted peppers, Portobello mushrooms

DESSERTS

BITTERSWEET CHOCOLATE

TART PRALINE V

Red wine sorbet

RICOTTA CHEESE CAKE

Mixed berry marmalade, lemon tuile

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY #GFV

Hand-cut selection of fruits

ICE CREAM

Vanilla, strawberry, chocolate

Gluten-free, GF lactose-free, and V vegetarian GF no sugar added options available. Ask your waiter.

*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.

VAT may apply to ships sailing out of certain ports or itineraries.