DINNER

STARTERS

CHICKEN NOODLE SOUP
crusted chicken, seasonal vegetables, elbow pasta

APPLE & PEAR SALAD
candied walnuts, smoked chicken, blue cheese, cider vinaigrette

CRAB CAKE
pickled mango and carrot slaw, sambal aioli

SALMON GRAVY
blueberry-dill cured, crème fraîche

CLASSICS

BAKED FRENCH ONION SOUP
gruyère cheese, herb croutons

"CAESAR" SALAD
hearts of romaine, focaccia croutons, parmesan cheese

GARDEN SALAD
mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL
horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

ENTRÉES

SHRIMP RAVIOLI
sautéed spinach, lobster sauce

CLASSIC FISH AND CHIPS
mushy peas, malt vinegar, sea salt

CRISPY CHICKEN KIEV
broccolini, carrots, garlic herb butter sauce

GRILLED PORK CHOP
apple compote, roasted vegetables, mustard gravy

BRAISED BEEF DUO
prime rib, beef shoulder, Carolina yellow stone grits, red wine sauce

ARTICHOKE CRÊPES
fontina, gruyère & mascarpone cheese gratin

CLASSICS

BROILED ATLANTIC SALMON
hollandaise sauce

GRILLED CHICKEN BREAST
thyme jus

NEW YORK STRIP LOIN
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragu, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHEF’S RECOMMENDATION

STARTER
SALMON GRAVY
blueberry-dill cured, crème fraîche

ENTREE
CRISPY CHICKEN KIEV
broccolini, carrots, garlic herb butter sauce

SELECTS

WHOLE MAINE LOBSTER
1.25 lbs. - 1.5 lbs. broiled, grilled or steamed, served with drawn butter or fresh garlic-herb butter $29.95

CHOPS GRILLE FILET MIGNON
9 ounces of roasted beef tenderloin with your choice of sauce $16.95

SURF AND TURF
6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce $34.95

includes choice of baked potato, mashed potato, rice and seasonal vegetables

* 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. Please inform your waiter if you have any food allergies or dietary needs.

Royal Caribbean International’s galleys are not food allergen-free environments.