DINNER

STARTERS

CHICKEN NOODLE SOUP
chicken broth, seasonal vegetables, elbow pasta

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

CRAB CAKE
pickled mango and carrot slaw, sambal aïoli

SALMON GRAVLAX*
blueberry-dill cured, crème fraîche

CLASSICS

BAKED FRENCH ONION SOUP
gruyère cheese, herb croûton

"CAESAR" SALAD
hearts of romaine, focaccia croûtons, 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 ragoût, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER
SALMON GRAVLAX*
blueberry-dill cured, crème fraîche

ENTRÉE
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

an 18% gratuity will be added

gluten-free · lactose-free · vegetarian

*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 galleys are not food allergen-free environments.