## Dinner

### Starters
- **Shrimp Bisque**
  - brandy, chive sour cream
- **Kale Salad**
  - roasted squash, dried cherries, caramelized pecans, lemon vinaigrette
- **Bay Scallop Gratin**
  - garlic-herb butter, olive breadstick
- **Charcuterie**
  - prosciutto, mortadella, salami, bresaola, olives, pickled caponata chilies

### 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
- **Linguini Vongole**
  - clams, olive oil, white wine, garlic
- **Seared Barramundi**
  - cauliflower, sautéed spinach, candied pine nuts, tomato-caper emulsion
- **Coq au Vin**
  - mashed potatoes, red wine, pearl onions, mushrooms, bacon
- **Pan-Seared Duck Breast**
  - stir-fried Chinese cabbage, orange-hoisin sauce, jasmine rice
- **Roasted Prime Rib**
  - sautéed potatoes, onions, bacon, cabernet reduction
- **Porcini Mushroom Farro Risotto**
  - black truffle oil, parmesan shavings

### Chef's Recommendation
- **Starter**
  - Bay Scallop Gratin
  - garlic-herb butter, olive breadstick
- **Entrée**
  - Pan-Seared Duck Breast
  - stir-fried Chinese cabbage, orange-hoisin sauce, jasmine rice

### 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

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*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.*