## Dinner Menu

### Starters
- **Shellfish Consommé**
  - saffron broth, baby shrimps, leeks, tomatoes
- **Iceberg Wedge**
  - tomato, applewood smoked bacon, crumbled blue cheese dressing
- **Asian Style Pork Tacos**
  - sweet chili, scallions, peppers, red onions, pork crackling
- **Salmon Tartare**
  - trout caviar, cilantro, toasted bread

### Entrées
- **Chicken Parmigiana**
  - rigatoni pasta, ratatouille, creamy marinara sauce
- **Garlic Tiger Shrimp**
  - seasonal vegetables, lemon butter sauce
- **Lemon & Thyme Roasted Chicken**
  - baked sweet potatoes, snow peas, yogurt-tahini dressing
- **Roasted Lamb Rack**
  - mashed potatoes, grilled vegetables, thyme reduction
- **Steak Diane**
  - crispy pomme frites, creamy mushroom cognac sauce
- **Pesto Tagliatelle**
  - sun-dried tomatoes, basil, roasted garlic, cremini mushrooms

### Chef's Recommendation
- **Salmon Tartare**
  - trout caviar, cilantro, toasted bread
- **Chicken Parmigiana**
  - rigatoni pasta, ratatouille, creamy marinara 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

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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.*