DINNER

STARTERS
- ENGLISH PEA SOUP
  smoked bacon, brown butter croutons
- ROASTED CARROT-CUMIN SALAD
  avocado, parsnip, toasted sunflower seeds, arugula, lemon vinaigrette
- SEAFOOD VOL-AU-VENT
  puff pastry, cognac butter sauce
- SMOKED DUCK BREAST
  mesclun greens, citrus segments, orange vinaigrette

ENTRÉES
- SHRIMP SCAMPI
  linguini pasta, white wine, garlic butter sauce
- PAN-SEARED RED SNAPPER
  marinated vegetables, boiled potatoes, roasted red pepper coulis
- BUTTERMILK FRIED CHICKEN
  chicken gravy, roasted corn, buttery mashed potatoes
- ROASTED VEAL MEDALLIONS
  mascarpone-saffron polenta, wild mushroom sauce
- ROASTED BEEF STRIPLOIN
  yorkshire pudding, new potatoes, pan gravy

CLASSICS
- BAKED FRENCH ONION SOUP
  gruyère cheese, herb crouton
- "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 BOURGIGNONNE
  garlic parsley butter

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

CHEF'S RECOMMENDATION
- STARTER
  SEAFOOD VOL-AU-VENT
  puff pastry, cognac butter sauce
- ENTREE
  ROASTED BEEF STRIPLOIN
  yorkshire pudding, new potatoes, pan gravy

CLASSICS
- BROILED ATLANTIC SALMON
  hollandaise sauce
- GRILLED CHICKEN BREAST
  thyme jus
- NEW YORK STRIP LOIN
  herb butter or green peppercorn sauce
- SPAGHETTI BOLOGNESE
  beef ragù, roasted garlic, san marzano tomatoes, pecorino romano, basil

* 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.