DINNER

STARTERS

ENGLISH PEA SOUP
smoked bacon, brown butter croûtons

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

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 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

EGGPLANT PARMIGIANA
mozzarella, fresh basil, parmigiano-reggiano

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
SEAFOOD VOL-AU-VENT
puff pastry, cognac butter sauce

ENTRÉE
ROASTED BEEF STRIPLOIN*
yorkshire pudding, new potatoes, pan gravy

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.