CLASSICS

APPETIZERS
- SHRIMP COCKTAIL #\# Horseradish cocktail sauce
- CLASSIC CAESAR SALAD \Y\ | Hearts of Romaine lettuce, garlic croutons, Parmesan cheese
- ESCARGOTS A LA BOURGUIGNONNE | Garlic, parsley, butter
- FRENCH ONION SOUP | Gruyère cheese, herb croutons

ENTRÉES
- BROILED ATLANTIC SALMON* # | Hollandaise sauce
- GRILLED CHICKEN BREAST # | Thyme jus
- GRILLED NEW YORK Sirloin STEAK* # | Herb butter or classic green peppercorn sauce

APPETIZERS
- CURED SALMON* | Pumpernickel, horseradish crème fraîche, caviar
- BURRATA \Y | Spinach-arugula pesto, cherry tomato, crispy prosciutto, garlic crostini
- SMOKED TOMATO SOUP \Y | Garlic focaccia croutons, Parmesan
- CRISPY PORK BELLY # | Parsnip purée, apple slaw, port wine reduction

ENTRÉES
- RIGATONI | Spicy Italian sausage, roasted tomato, broccoli rabe
- ROASTED BRANZINO \# | Grilled zucchini, peppers, lemon confit, pesto
- SEARED DUCK BREAST* # | Celery root purée, sautéed spinach, cherries, Madeira sauce
- GRILLED FILET MIGNON* | Truffle potato purée, asparagus, bordelaise sauce
- CAULIFLOWER STEAK \Y | Greek yogurt, garlic confit, pumpkin seeds, thyme

* gluten-free | \# lactose-free | \Y vegetarian | \# no sugar added options available. Ask your waiter.
*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.