CLASSICS

APPETIZERS

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

ENTRÉES

Served with potatoes au jus, seasonal vegetables

BROILED ATLANTIC SALMON | Hollandaise sauce
GRILLED CHICKEN BREAST | Thyme jus
GRILLED NEW YORK STRIPSTEAK | Herb butter or classic green peppercorn sauce

APPETIZERS

BEEF TARTAR | Arugula, Parmesan, potato chips, black truffle
MAINE LOBSTER SALAD | Hearts of palm, pineapple, cilantro, vanilla dressing
CREAMY ARTICHOKE SOUP | Mascarpone, sourdough croutons, prosciutto crisp
ROASTED CHICKEN LEG | Crispy bacon, wild mushrooms, natural jus

ENTRÉES

PAPPARDELLE | Veal ragout, roasted garlic, Parmesan
CRAB AND SHRIMP CRUSTED POLLOCK | Jasmine rice, baby bok choy, creamy coconut sauce
ROASTED VEAL TENDERLOIN | Green pea purée, caramelized onions, fava beans, vin faune sauce
GRILLED RIB EYE | Artichoke, potato gratin, ratatouille, herb butter
ZUCCHINI SPAGHETTI | San Marzano tomatoes, basil, Pecorino cheese

* gluten-free  ** lactose-free  V vegetarian  no sugar added options available. Ask your waiter.  ** consuming raw or unpasteurized 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's ships are not food allergy-free environments.