**Starter**
- Cream of Asparagus
- Crème fraîche
- Fried Wild Mushrooms
  Lemon garlic aioli
- Creamy Salmon Rillette*
  Cucumber-caper salad, caviar
- Baked French Onion Soup
  Gruyère cheese, herb croûton
- Caesar Salad
  Hearts of Romaine, Focaccia croûtons, Parmesan cheese
- Shrimp Cocktail
  Horseradish cocktail sauce, Marie-Rose sauce
- Escargots à la Bourguignonne
  Garlic parsley butter
- Seasonal Fruit Medley
  Hand cut fruit selection

**Main Course**
- Pan Seared Halibut
  Fondant potato, haricots verts, black truffle emulsion
- Chicken Schnitzel
  Sautéed potatoes, lemon, cabbage salad
- Osso Buco
  Veal shank, soft polenta, green beans, gremolata
- Beef Wellington*
  Puff pastry, mushroom duxelle, Bordelaise sauce
- Potato Gnocchi
  Gorgonzola sauce, roasted mushrooms, arugula
- Fish of the Day
  Chef’s vegetable choice
- Roasted Chicken Breast
  Thyme jus
- New York Strip Loin*
  Herb butter or green peppercorn sauce

**Dessert**
- Pecan Butterscotch Tart
  Vanilla ice cream
- No Sugar Added
  Coconut Layer Cake
  Raspberry coulis
- Crème Brûlée*
  Vanilla custard, caramelized sugar
- Apple Pie à la Mode
  Vanilla ice cream
- Royal Cheesecake
  Strawberry
- Royal Chocolate Cake
  Chocolate fudge
- Artisan Cheese Plate
  Fig and date compote, dried fruit bread
- Ice Cream
  Vanilla, strawberry, chocolate
  No sugar added ice cream is available upon request

**Premium Selections**
- Whole Maine Lobster
  Broiled, grilled, or steamed lobster, with drawn butter or fresh garlic herb butter $29.95
- Chops Grille Filet Mignon*
  Roasted beef tenderloin with selection of sauce $16.95
- Surf and Turf*
  Maine lobster tail, roasted filet mignon with selection of sauce $34.95

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* Consuming raw or undercooked meats, poultry, seafood, eggs, milk, or dairy may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies or dietary needs. Royal Caribbean International policies are not food allergen-free environments.