**Starters**
- Roasted Poblano Pepper Soup
  - Sweet corn, chorizo, cilantro oil
- Arugula and Radicchio Salad
  - Goat cheese, pomegranate, prosciutto, Sherry-Dijon vinaigrette
- Seafood Cake
  - Pickled mango carrot slaw, sambal aioli
- 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 Courses**
- Braised Beef Short Rib
  - Mashed potatoes, roasted root vegetables, Cabernet sauce
- Lasagna al Forno
  - Egg pasta, beef Bolognese, béchamel sauce
- Chicken Cordon Bleu
  - Ham and cheese stuffed chicken breast, rice, grilled squash, chicken jus
- Creamy Wild Mushroom Risotto
  - Mascarpone, Parmigiano Reggiano
- Fish of the Day
  - Chef’s vegetable choice
- Roasted 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

**Desserts**
- Warm Dark Chocolate Cookie
  - Vanilla ice cream
- No Sugar Added
  - Lemon Panna Cotta
  - Strawberry coulis, basil
- 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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*gluten free  lactose free  vegetarian  no sugar added

*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 server if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.