

Royal DINING
DINNER

Starters

ARANCINI [✓]

Arborio rice, portobello mushrooms,
sautéed spinach, spicy tomato sauce

DUCK TERRINE

Pickled vegetables, apricot chutney,
toasted sourdough

ROAST PUMPKIN SOUP

Roasted pumpkin seed, crispy pancetta

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

SPAGHETTI ARRABIATA

Red chili, black olives, basil

ROASTED DUCK [#]

Black currant sauce, sweet red cabbage,
golden potato croquettes

GRILLED BBQ BABY RIBS

Baked Idaho potato, creamed corn

ROASTED NEW YORK STRIP* [✓]

Potato gratin, broccoli, carrots,
Madeira sauce

VEGETABLE POT PIE [✓]

Mushroom ragoût, puff pastry

FISH OF THE DAY* [✓]

Chef's vegetable choice

ROASTED CHICKEN BREAST [#]

Thyme jus

NEW YORK STRIP LOIN* [✓]

Herb butter or green peppercorn sauce

Desserts

STICKY TOFFEE PUDDING

Caramel sauce, mascarpone cream

NO SUGAR ADDED KEY LIME SLICE [☐] [#]

Tangy key lime custard, sponge cake,
berry sauce

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 *Served with seasonal vegetables, and your choice of baked potato, mashed potatoes, or rice. An 18% gratuity will be added to your check.*

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