

## Starters

CHICKEN WALDORF SALAD #  
red leaf lettuce, apple, grapes, walnuts

ANTIPASTI  
cured italian ham, prosciutto, salami,  
parmigiano reggiano, crostini

SAUTÉED MARYLAND STYLE  
CRAB CAKE  
tomato cucumber salad,  
creamy old bay sauce

CREAMY WILD MUSHROOM SOUP #  
chives, white truffle oil

### CLASSICS

BAKED FRENCH ONION SOUP  
gruyère, herb crouton

CAESAR SALAD V  
chopped romaine, garlic croutons, parmesan

SHRIMP COCKTAIL #  
horseradish cocktail sauce, marie-rose sauce

ESCARGOTS À LA BOURGUIGNONNE  
garlic parsley butter

SEASONAL FRUIT MEDLEY #  
a selection of hand cut fruits

## Main Courses

FISH, SEAFOOD & MASH  
battered fish fillet, sea scallops, shrimp, mint peas,  
mashed potatoes, rémoulade

CHICKEN MARSALA  
chicken scaloppini, marsala mushroom sauce,  
buttery mashed potatoes, fresh vegetables

SLOW ROASTED PRIME RIB\*  
potato croquette, romanesco broccoli, horseradish au jus

GRILLED PORK CHOP #  
jasmine rice, snow peas, black sesame seeds

BAKED POLENTA & FETA CHEESE V  
grilled vegetables, olive oil, balsamic vinaigrette

### CLASSICS

HORSERADISH CRUSTED SALMON\*  
celery root purée, snow peas, grape tomatoes,  
lemon beurre blanc

ROASTED CHICKEN BREAST #  
thyme jus

NEW YORK STRIP STEAK\*  
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE  
beef ragu, roasted garlic, san marzano tomatoes,  
pecorino romano, basil

## Desserts

WARM HAZELNUT CHOCOLATE CAKE  
hot fudge, whipped cream

KEY LIME PIE  
brown butter graham cracker crust

PEAR BLUEBERRY COBBLER #  
vanilla ice cream  
no sugar added

### CLASSICS

CRÈME BRÛLÉE #  
vanilla custard, caramelized sugar

APPLE PIE À LA MODE  
vanilla ice cream

ROYAL CHEESECAKE  
strawberry topping

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 automatically added  
and may apply for certain ports or itineraries

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  
your selection of sauce \$16.95

SURF & TURF\* #  
maine lobster tail, and  
roasted filet mignon, with  
your selection of sauce \$34.95

# gluten free   # lactose free   V 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 waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergen-free environments.