

Royal DINING
DINNER

Starters

- LOBSTER BISQUE
Cognac, tarragon cream
- SEAFOOD VOL-AU-VENT
Puff pastry, Cognac butter sauce
- BEEF CARPACCIO*
Arugula, crispy garlic, shaved Parmesan
and Dijon mustard dressing
- BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton
- CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese
- SHRIMP COCKTAIL #GF
Horseradish cocktail sauce, Marie-Rose sauce
- ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter
- SEASONAL FRUIT MEDLEY #GFV
Hand cut fruit selection

Premium Selections

WHOLE MAINE LOBSTER #
Broiled, grilled, or steamed lobster,
with drawn butter or fresh garlic
herb butter \$29.95

Main Courses

- SEAFOOD LINGUINI
Bay scallops, shrimps, mussels, Chardonnay reduction
- ALMOND CRUSTED COD #
Bell peppers, zucchini, sautéed spinach,
carrot curry emulsion
- DUCK À L'ORANGE #
Croquette potato, braised red cabbage,
Cointreau sauce
- PORK SHANK
Thyme mashed potato purée, carrots, haricots verts
- ROASTED BEEF TENDERLOIN*
Mashed potatoes, asparagus, morel mushroom sauce
- VEGETABLE CASSEROLE #GFV
Moroccan couscous, chickpeas, coriander
- FISH OF THE DAY
Chef's vegetable choice
- ROASTED CHICKEN BREAST #
Thyme jus

Desserts

- CARROT CAKE
Cinnamon cream cheese frosting,
roasted walnuts
- NO SUGAR ADDED PEACH SHORTCA
Strawberry lime coulis
- CRÈME BRÛLÉE #
Vanilla custard and 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

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

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

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's galleys are not food allergen-free environments.