

CLASSICS

APPETIZERS

SHRIMP COCKTAIL #3 | *Horseradish cocktail sauce*

CLASSIC CAESAR SALAD ✓ | *Hearts of Romaine lettuce, garlic croutons, Parmesan cheese*

ESCARGOTS A LA BOURGUIGNONNE | *Garlic, parsley, butter*

FRENCH ONION SOUP | *Gruyère cheese, herb croutons*

ENTRÉES

Served with potatoes du jour, seasonal vegetables

BROILED ATLANTIC SALMON* # 2 | *Hollandaise sauce*

GRILLED CHICKEN BREAST # 2 | *Thyme jus*

GRILLED NEW YORK SIRLOIN STEAK* # 2 | *Herb butter or classic green peppercorn sauce*

gluten-free | lactose-free ✓ vegetarian 2 no sugar added options available. Ask your waiter.
*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 galaxies are not food allergen-free environments.

APPETIZERS

TUNA TARTAR* | *Caper berries, green olives, orange confit*

TOMATO MOZZARELLA ✓ | *Herb salad, balsamic vinaigrette, crostini*

WILD MUSHROOM CONSOMMÉ # ✓ 2 | *Pearl barley, chives*

GRILLED MEDITERRANEAN OCTOPUS #3 | *Black olives, fingerling potato, paprika coulis*

ENTRÉES

ORECCHIETTE | *Duck bolognese, ricotta, San Marzano tomatoes*

SUN DRIED TOMATO CRUSTED FLOUNDER | *Artichoke purée, grilled leeks, Old Bay butter*

GRILLED DUCK BREAST* | *Spätzle, bacon, crispy broccoli, blueberry gastrique*

BRAISED SHORT RIB | *Creamy polenta, pearl onions, baby roasted carrots*

GREEN VEGETABLE CURRY ✓ | *Jasmine rice, mango chutney, naan bread*