

CLASSICS

APPETIZERS

SHRIMP COCKTAIL #3 | Horseradish cocktail sauce

CLASSIC CAESAR SALAD V* | 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* # & | Hollandaise sauce

GRILLED CHICKEN BREAST # & | Thyme jus

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

gluten-free | lactose-free V vegetarian & 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 galleries are not food allergen-free environments.

APPETIZERS

SALMON SASHIMI* | Passion fruit, radish, chili

ICEBERG WEDGE # | Crispy bacon, fried shallots, blue cheese dressing

SHELLFISH STEW # | Charred cherry tomato, saffron, potato confit

CREAMY TRUFFLE RISOTTO # V* | Wild mushrooms, Parmesan

ENTRÉES

SEARED SCALLOPS # & | Cauliflower purée, crispy brussels sprouts, caviar butter

BUTTERED POACHED LOBSTER # | Braised leeks, fava beans, champagne sauce

ROASTED PORK LOIN | Olive oil potato purée, caramelized apples, herb jus

HERB CRUSTED RACK OF LAMB* # | Roasted potatoes, artichoke, rosemary jus

HOMEMADE GNOCCHI V | Sage butter, amaretto cookie crumble