

CLASSICS

APPETIZERS

SHRIMP COCKTAIL # ½ | *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* # ½ Δ | *Hollandaise sauce*

GRILLED CHICKEN BREAST # Δ | *Thyme jus*

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

gluten-free ½ lactose-free V vegetarian Δ 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

BEEF TARTAR* # | *Arugula, Parmesan, potato chips, black truffle*

MAINE LOBSTER SALAD # ½ Δ | *Hearts of palm, pineapple, cilantro, vanilla dressing*

CREAMY ARTICHOKE SOUP | *Mascarpone, sourdough croutons, prosciutto crisp*

ROASTED CHICKEN LEG # ½ Δ | *Crispy bacon, wild mushrooms, natural jus*

ENTRÉES

PAPPARDELLE | *Veal ragoût, roasted garlic, Parmesan*

CRAB AND SHRIMP CRUSTED POLLOCK | *Jasmine rice, baby bok choy,
creamy coconut sauce*

ROASTED VEAL TENDERLOIN* # | *Green pea purée, caramelized onions, fava
beans, vin jaune sauce*

HERB CRUSTED ROASTED RIB EYE* | *Artichoke, potato gratin, ratatouille, herb butter*

ZUCCHINI SPAGHETTI V | *San Marzano tomatoes, basil, Pecorino cheese*