

APPETIZERS

CORNBREAD MILANESE

Plum Tomato, Red Onion, Fresh Cilantro, Kalamata Olives  
Lemon Dressing

CAESAR SALAD

Romaine Lettuce, Anchovies, Garlic Croutons  
Caesar Dressing

BEEF & NOODLE SOUP

Egg Noodles, Root Vegetables

BABY SHRIMP LOUIS

Guacamole, Creamy Cocktail Sauce

GARDEN SPRING LETTUCE MIX (V)

Crunchy Garden Vegetables, Chives  
Choice of dressing or vinaigrette:  
Ranch, Italian, Blue Cheese, French,  
Thousand Island, Mustard Vinaigrette

POTATO CREAM SOUP

Honey Ham, Gruyère Cheese

NORWEGIAN SMOKED SALMON TARTARE\*

Avocado, English Cucumbers, Lemon-Mustard Dressing

BEEF BURGER SLIDER\*

Country Potato Bun, Sriracha Cabbage Slaw

GRILLED CHICKEN SALAD

Red Leaf, Arugula, Kalamata Olives, Plum Tomatoes  
Dijon Mustard Vinaigrette

FRENCH ONION SOUP

Gruyère Cheese Crouton

BRAISED SHORT RIB RAGU

Sautéed Gnocchi, Roasted Shallots

FEATURED ENTRÉES

GREEK BEEF & LAMB MEATBALLS

Israeli Couscous, Tzatziki

BEEF STROGANOFF

Paprika & Brandy Sauce  
Fettuccini, Red Beets, Dill Pickles

BROILED MAHI MAHI

Rice Pilaf, Green Asparagus, Black Garlic Vinaigrette

IDAHO POT PIE

Idaho Potatoes, Celery, Parsnips  
Creamy Vegetable Velouté

CHICKEN KIEV

Garlic & Herb Filling, Mashed Potatoes, Green Beans

SHRIMP BISQUE

Creole Shrimp, Whipped Potato, Roasted Shallot

IRISH STEW

Lamb Steak, Potatoes, Vegetables, Fresh Herbs

VEAL SCALOPPINI OSCAR STYLE

Crab Meat, Asparagus, Mashed Potatoes, Veal Jus

PLATED TO PERFECTION

STEAMED WHOLE

MAINE LOBSTER\* \$19.99

1½ to 1¾ Pounds, Drawn Butter

BONE-IN RIBEYE\* \$20.99

18-Ounce Certified Angus Beef® Bone-In Ribeye

SURF & TURF\* \$24.99

8-Ounce Certified Angus Beef® Filet Mignon,  
Maine Lobster Tail

CHOICE OF SIDES

Sautéed Spinach, Grilled Asparagus,  
Mixed Forest Mushrooms, French Fries, Baked Potato

CLASSIC ENTRÉES

ROASTED CHICKEN BREAST

Mashed Potatoes, Grilled Shallot, Broccoli, Gravy

FLOUNDER MILANESE

Arugula Salad, Cherry Tomatoes, Red Onions, Chardonnay Vinegar

SPAGHETTI BOLOGNESE

Minced Beef, Tomato, Basil

STRIPLOIN STEAK\*

Black Pepper Fingerling Potatoes, Onion Rings, Cajun Butter

BEEF LASAGNA AL FORNO

Tomato Sauce, Mozzarella Cheese, Basil Pesto Drops

VEGETARIAN LASAGNA ROLLS (V)

Pomodoro Sauce, Spinach, Portobello Mushrooms,  
Zucchini, Mozzarella Cheese

TURKEY SAUSAGE LASAGNA

Spicy Marinara Sauce, Kale, Fennel Seeds, Ricotta Cheese,  
Smoked Cheddar Cheese

WINE RECOMMENDATIONS

LES FUMÉES BLANCHES

Rose, France

Red berries combined with citrus notes on the finish

\$36.00

SPELLBOUND, CHARDONNAY

California

Features bright tropical fruit flavors such as pineapple,  
banana, guava, and kiwi balanced with vanilla and crème brûlée

\$43.00

ARTADI ARTAZURI, GARNACHA

Navarra, Spain

Ripe berries, lavender, violet and a long finish

\$9.95 | \$43.00

Your check may reflect an additional tax in certain ports or itineraries.  
An 18% gratuity and beverage service charge will be added to your check.

"(V)" indicates a vegetarian dish.

If you have any type of food allergy, please advise your server before ordering.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.  
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.