

APPETIZERS

ASPARAGUS & FRISÉE SALAD

Roasted Turkey, Potato Croutons, Pomegranate Vinaigrette

FRENCH ONION SOUP

Gruyère Cheese Crouton

ROASTED SQUASH PANZANELLA

Arugula, Butternut Squash, Brussels Sprouts
Sherry Vinaigrette

GARDEN SPRING LETTUCE MIX (V)

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

WILD LUMP CRAB CAKES

Sauce Marie, Frisée, Apple Slaw

CHICKEN & MATZO BALL SOUP

Chicken Broth, Vegetables, Tagliatelle Noodles

CAESAR SALAD

Romaine Lettuce, Anchovies, Garlic Croutons, Caesar Dressing

BEEF BURGER SLIDER*

Country Potato Bun, Sriracha Cabbage Slaw

'NEW ENGLAND' CLAM CHOWDER

Clam Velouté, Potatoes, Bacon Bits

NORWEGIAN SMOKED SALMON TARTARE*

Avocado, English Cucumbers, Lemon-Mustard Dressing

'LOUISIANA' CHICKEN DRUMS

Louisiana Hot Sauce, Spring Onions & Cucumbers

FEATURED ENTRÉES

PAPARDELLE & DUCK CONFIT

Shiitake Mushrooms, Green Peas, Duck Jus

GRILLED ATLANTIC COD

Spinach & Mashed Potatoes, Carrots,
Beurre Blanc Sauce

MELANZANE PARMIGIANA

Eggplant, Gorgonzola & Mozzarella Cheese
Marinara Sauce

THAI GREEN CHICKEN CURRY

Steamed Basmati Rice, Toasted Garlic

CARIBBEAN ROAST PORK

Pernil O Pierna Asada Estillo Cubano
Rice, Black Beans, Plantain, Mojo Sauce

BEEF MEATBALLS

Mashed Potatoes, Peppercorn Sauce

WHOLE ROASTED PRIME RIB*

Baked Potato: Sour Cream, Chives & Bacon
Corn on the Cob, Broccoli, Creamed Horseradish
Beef 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

NORTH & SOUTH BY NORWEGIAN,
SAUVIGNON BLANC

California

Aromas and flavors of Meyer lemon, lime zest,
stone fruit and grapefruit with a crisp, refreshing finish

\$36.00

LES FUMÉES BLANCHES, ROSÉ

France

Red berries combined with citrus notes on the finish

\$36.00

CASTELLO DI GABBIANO, CHIANTI

Tuscany, Italy

Soft and light with red cherry flavors and spicy notes

\$36.00

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.