

— APPETIZERS —

ARUGULA & BROILED RED BEETS SALAD
*Spicy Spanish Chorizo Sausage, Red Radishes
Mustard Seeds, Chardonnay Vinegar*

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

MEATBALL ESCAROLE SOUP
Beef Broth, Root Vegetables

CAESAR SALAD
Romaine Lettuce, Anchovies, Garlic Croutons, Caesar Dressing

BEEF BURGER SLIDER*
Country Potato Bun, Sriracha Cabbage Slaw

GREEN ASPARAGUS CREAM SOUP
Chive & Lemon Sour Cream

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

POACHED ATLANTIC COD
Mashed Potatoes, Leeks, Broccoli, Dill Beurre Blanc Sauce

GRILLED SHRIMP
Herb Butter, Jasmine Rice, Broccoli, Garlic Aioli

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.