

APPETIZERS

GARDEN GREENS & CONCH FRITTERS

*Boston, Arugula, Frisée  
Chardonnay Vinegar, Sweet Corn Kernels, Red Onions Shaved Pear, Cilantro  
Tartar Sauce*

FRENCH ONION SOUP

*Gruyère Cheese Croutons*

ROASTED SQUASH PANZANELLA

*Butternut Squash, Brussels Sprouts, Arugula  
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*

CALDO GALLEGO, SPANISH WHITE BEAN SOUP

*Spanish Chorizo, Smoked Ham, Cilantro*

CAESAR SALAD

*Romaine Lettuce, Anchovies, Garlic Croutons, Caesar Dressing*

BEEF BURGER SLIDER\*

*Country Potato Bun, Sriracha Cabbage Slaw*

CORN & CRAB CHOWDER

*Bacon Crumbs*

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 MAHI MAHI\*

*Black Bean Rice, Tropical Salsa, Fried Plantains  
Citrus 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.