

— APPETIZERS —

SPANISH CHORIZO & FINGERLING POTATOES

*Red & Green Bell Peppers, Celery
Fennel & Mustard Vinaigrette*

CREAMY MUSHROOM SOUP

Cajun Chicken

BABY SPINACH & BEET SALAD (V)

Red Onions, Shaved Pear, Walnut Oil Vinaigrette

BEEF BURGER SLIDER*

Country Potato Bun, Sriracha Cabbage Slaw

SHRIMP MINISTRONE

Fennel Broth, White Beans, Garden Vegetable

SUSHI / NIGIRI*

*Salmon, Shrimp, Octopus
Wasabi Soy Dressing*

GARDEN SPRING LETTUCE MIX (V)

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

FRENCH ONION SOUP

Gruyère Cheese Crouton

NORWEGIAN SMOKED SALMON TARTARE*

Avocado, English Cucumbers, Lemon-Mustard Dressing

FRIED BRIE WEDGES

Cranberry & Fig Compote, Olive Tapenade

LEMON CHICKEN CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Caesar Dressing

— FEATURED ENTRÉES —

CHIMICHURRI SKIRT STEAK SALAD*

*Frisée, Anjou Pear, Red Onion, Cherry Tomatoes
Celery, Sherry Vinaigrette*

LINGUINI VONGOLE

Chablis & Clam Broth, Little Neck Clams

YANKEE BEEF POT ROAST

Gratin Potatoes, French Beans, Cabernet Wine Sauce

SZECHUAN CHICKEN

Pork Ribs Fried Rice, Spring Onions & Celery Chiffonade

WHOLE ROASTED BONE IN PORK LOIN*

*Country Potato Wedges, Grilled Eggplant, Broccoli
Calvados Sauce*

INDIAN CAULIFLOWER & POTATO CURRY

Basmati Rice, Papadam, Raita

BBQ SHRIMP BURGER

*Whiskey BBQ Sauce, Roasted Potatoes & Onions
Cabbage & Red Onion Slaw*

BROILED SALMON*

*Roasted Fingerling Potatoes, Broccoli
Fennel Beurre Blanc Sauce*

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

RUFFINO, "LUMINA", PINOT GRIGIO - DELLE

Venezie, Italy

Pear and mineral flavor with scents of flowers and hay

\$36.00

LOUIS JADOT, POUILLY FUISSE

Burgundy, France

Juicy apple and fresh almond scents, steely dryness and a long finishle

\$65.00

NORTH & SOUTH BY NORWEGIAN, RED BLEND

California

*Velvety, ripe fruits of black currant and black plum accented
by cocoa and a mélange of baking spices*

\$40.00

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.