

— APPETIZERS —

BOUILLABAISSE SOUP

*Seafood, Tomato & Pernod Broth
Black Mussels, Bay Scallops, Salmon*

CAESAR SALAD & BLACKENED CHICKEN

Romaine Lettuce, Garlic Croutons, Caesar Dressing

COUNTRY DUCK PATE

Brioche Cup Cake, Cornichon & Orange Relish

NORWEGIAN SMOKED SALMON TARTARE*

Avocado, English Cucumbers, Lemon-Mustard Dressing

FRENCH ONION SOUP

Gruyère Cheese Crouton

CRUNCHY GARDEN

VEGETABLE SALAD 'FATTOUSH' (V)

*Romaine, Red & Green Bell Peppers, Red Onions
Cucumbers, Cilantro, Mint, Lemon & Oregano Vinaigrette*

MOJITO SHRIMP CEVICHE*

Mint, Cilantro, Pineapple, Bell Peppers

BEEF BURGER SLIDER*

Country Potato Bun, Sriracha Cabbage Slaw

GARDEN SPRING LETTUCE MIX (V)

Crunchy Garden Vegetables, Chives

Choice of dressing or vinaigrette:

Ranch, Italian, Blue Cheese, French,

Thousand Island, Mustard Vinaigrette

VEGETABLE & PORK SPRING ROLL

Papaya Salad, Sweet Chili Sauce

TOMATO CREAM SOUP

Basil Croutons

— FEATURED ENTRÉES —

WHOLE NEW YORK STRIPLOIN ROAST*

Herb & Garlic Crust, Potato Wedges, Broccoli, Beef Jus

LEMON & BLACK PEPPER TILAPIA*

Cajun Red Bliss Potatoes, Creamy Leek, Watercress

ASIAN SWEET & SOUR PORK

Steamed Basmati Rice, Bell Peppers, Onions, Pineapples

PORTUGUESE SALAD

*Pepper Crusted Sword Fish, Arugula, Taggiasca Olives,
Shallot Onions, Fingerling Potato Slices, Sherry Vinaigrette*

SPAGHETTI CARBONARA

Crispy Pancetta, Creamy Cheese Sauce

ZUCCHINI E POMODORE

Mozzarella, Roma Tomatoes

BAHAMIAN CRAB & FISH CAKE

Sweet Potato Fries, BBQ Salsa

CHICKEN CORDON BLEU

*Ham, Swiss Cheese, German Potato Salad
Green Peas, Carrots, Broccoli, Parmesan & Dijon 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

VILLA SANDI, PROSECCO BRUT

Veneto, Italy

Dry, refreshing and sophisticated

\$44.00

NORTH & SOUTH BY NORWEGIAN, SAUVIGNON BLANC

California

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

\$36.00

LOUIS JADOT, PINOT NOIR

Burgundy, France

Aromas and flavors of red cherries and wild strawberries

\$53.00

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.