

— APPETIZERS —

ESCARGOT CASSOULET  
*Porcini Mushrooms, Burgundy Sauce*

PEKING DUCK SALAD\*  
*Arugula, Boston Lettuce, Green Asparagus,  
Fennel & Walnut Oil Vinaigrette*

SCOTCH BEEF BARLEY SOUP  
*Beef Brisket, Barley Pearls, Carrots, Celery*

BEEF BURGER SLIDER\*  
*Country Potato Bun, Sriracha Cabbage Slaw*

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

ASPARAGUS & ARTICHOKE RISOTTO  
*Basil Pesto, Parmesan Cheese*

LIME & DILL SHRIMP  
*Fingerling Potatoes, Dijon Mustard 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*

POTATO LEEK SOUP  
*Buttermilk, Chives*

— FEATURED ENTRÉES —

CHICKEN PARMIGIANA  
*Spaghetti Marinara, Mozzarella Cheese*

GRILLED GROUPER  
*Mashed Potatoes & Baby Spinach, Broiled Fennel  
Dill Beurre Blanc Sauce*

OVEN ROASTED AUSTRALIAN RACK OF LAMB\*  
*Dijon Mustard & Herb Crusted, Gratin Potatoes,  
French Green Beans & Bacon, Rosemary Lamb Jus*

MUSHROOM STROGANOFF  
*Creamy Mushroom Sauce, Rotini Pasta*

PENNE MEATBALL ARRABIATA  
*Spicy Marinara Sauce, Parmesan Cheese*

MEDITERRANEAN CALAMARI SALAD  
*Crispy Calamari Rings, Garlic Aioli, Arugula  
Red Onions, Taggiasca Olives, Coriander  
Yellow Tear Drop Tomatoes, Aged Balsamic Vinaigrette*

OVEN BAKED CORNISH HEN  
*Apple & Fig Stuffing, Root Vegetables, Chicken Broth*

BEEF TENDERLOIN CHÂTEAUBRIAND\*  
*Hasselback Potatoes, Broccoli, Truffle 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

MATUA VALLEY, SAUVIGNON BLANC  
*Marlborough, New Zealand  
Laser lime, flint, passion fruit and herb on the palate*  
\$38.00

MERIDIAN, CHARDONNAY  
*California  
Explosive tropical fruit with hints of tangerine and honeysuckle*  
\$36.00

MARCHESI DE FRESCOBALDI, REMOLE  
*Tuscany, Italy  
Earthy, cherry fruit and lively acidity*  
\$45.00

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.