

APPETIZERS

ITALIAN PROSCIUTTO HAM 'SAN DANIELE'
Cantaloupe Melon, Arugula Salad

TOMATO SALAD (V)
Red Onions, Capers, Olive Oil & White Wine Vinegar

CAULIFLOWER SOUP
Charred Cauliflower

FRIED CALAMARI
Garlic & Bell Pepper Aioli

FRENCH ONION SOUP
Gruyère Cheese Crouton

BEEF BURGER SLIDER*
Country Potato Bun, Sriracha Cabbage Slaw

NORWEGIAN SMOKED SALMON TARTARE*
Avocado, English Cucumbers, Lemon-Mustard Dressing

YELLOW SPLIT PEA SOUP
Italian Sausage, Garlic Croutons

GARDEN SPRING LETTUCE MIX (V)
*Crunchy Garden Vegetables, Chives
Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French,
Thousand Island, Mustard Vinaigrette*

FRIED MOZZARELLA CHEESE
Plum Tomatoes, Basil & Kalamata Pesto

LEMON CHICKEN CAESAR SALAD
Romaine Lettuce, Garlic Croutons, Caesar Dressing

FEATURED ENTRÉES

VEAL ZURICH
*Swiss Veal Ragout
Creamy Mushroom Sauce, Tagliatelle Pasta
Crème Fraîche*

GRILLED ATLANTIC SALMON*
*Potato & Green Pea Puree, Broiled Fennel
Lemon Beurre Blanc Sauce*

GARLIC ROASTED PORK LOIN*
Celeriac Mash, Asparagus, Pear Brandy Jus

SPINACH BEIGNETS
Okra Ratatouille, Tomato Concassé

SIRLOIN STEAK DIANNE
*Creamy Mushroom & Cognac Sauce
Steak Fries, Broccoli, Crispy Onions*

COUNTRY FRIED CHICKEN
Mashed Potatoes, Corn on the Cob, Biscuit, Gravy

GNOCCHI & SHORT RIB RAGU
Roasted Shallots, Snow Peas, Cabernet Wine Sauce

PRAWNS & LINGUINI
*Thermidor Sauce, Crimini Mushrooms
Parmesan Reggiano*

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

S. A. PRÜM, SPÄTLESE, RIESLING,
"GRAACHER HIMMELREICH"
Germany
*Stone fruit flavors round out a full-bodied, balanced,
exquisite wine with distinct mineral and flint nuances*
\$56.00

SPELLBOUND CHARDONNAY
California
*Features bright tropical fruit flavors such as pineapple, banana,
guava, and kiwi balanced with vanilla and creme brûlée*
\$43.00

CASA LAPOSTOLLE, MERLOT
Rapel Valley, Chile
Ripe cherry fruit, Bordeaux-like mocha, earth, and vanilla
\$42.00

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.