

APPETIZERS

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

CANNELLINI BEAN SOUP
Chicken Tomato Broth, Italian Meatballs

BOSTON BIB WEDGE SALAD (V)
*Artichokes, Red Radishes, Cucumber, Red Onions
Ranch Dressing*

MEDITERRANEAN GRILLED VEGETABLES (V)
Eggplant, Zucchini, Red Onions, Bell Peppers, Pesto Oil

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*

SHRIMP CEVICHE*
*Pickled Ginger, English Cucumbers, Red Radishes
Cilantro Ponzu Dressing*

FRENCH ONION SOUP
Gruyère Cheese Crouton

CAESAR SALAD & BLACKENED CHICKEN
Romaine Lettuce, Garlic Croutons, Caesar Dressing

POTATO GNOCCHI & ITALIAN SAUSAGE
Snow Peas, Green Beans, Tomato Concassé

VEGETABLE CREAM SOUP
Chorizo Sausage, Scallions

FEATURED ENTRÉES

BBQ MIXED GRILL
*Pork Baby Back Ribs, Bratwurst, Chicken
Kentucky Bourbon BBQ Sauce, Sweet Potato Fries Broccoli*

BREADED CAJUN SHRIMP & BRAISED BEEF SHORT RIBS
Leek & Potato Mash, Broccoli, Shiraz Red Wine Sauce

BROILED GOLDEN CORVINA
*Parisienne Potatoes, Portobello Mushrooms
Pearl Onions, Arugula, Drawn Garlic Butter*

NORWEGIAN SALAD
*Hot Smoked Salmon, Lemon Tarta Sauce, Arugula
Boston Wedges, Crunchy Vegetables, Dill Vinaigrette*

RED 'DAL' LENTIL CURRY
Tamarind Rice, Poppadum

ORECCHIETTE PASTA & ITALIAN MEATBALLS
Snow Peas, Tomato Vodka Sauce

BASIL CHICKEN ALFREDO
*Tomato Alfredo Sauce, Yellow Italian Rice
Broccoli Gatin*

WHOLE ROASTED TURKEY SAGE & ONION STUFFING
Roasted Potatoes, Brussel Sprouts, Giblet Gravy

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

LAURENZ V. "SINGING" GRUNER VELTLINER
*Kamptal, Austria
Ripe apples and spiciness marry to create a fascinating bouquet*
\$44.00

ESTANCIA PINOT NOIR
*Monterey, California
Strawberry, vanilla and tarragon notes with a super-silky, long finish*
\$48.00

WOLF BLASS, YELLOW LABEL SHIRAZ
*South Australia
Black cherry and black pepper complexity with a velvet texture*
\$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.