

— APPETIZERS —

MANHATTAN CLAM CHOWDER
*Tomato & Clam Broth, Little Neck Clams, Vegetables
Bacon Bits*

BEEF BURGER SLIDER*
Country Potato Bun, Sciracha Cabbage Slaw

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

TEMPURA VEGETABLES (V)
Broccoli, Cauliflower, Zucchini, Sesame Aioli

FRENCH ONION SOUP
Gruyère Cheese Crouton

CRAB & CHEESE SOUFFLÉ
Shellfish Sauce, Cucumber, Spinach, Basil

SUCCOTASH DUCK SALAD*
*Fresh Garden Greens & Herbs, Sweet Kernel Corn
Green Beans*

CREAM OF BROCCOLI SOUP
Cheddar Cheese

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

BEEF CARPACCIO*
Basil Oil, Arugula, Parmesan Cheese

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

— FEATURED ENTRÉES —

CHICKEN PARMIGIANA
Spaghetti Marinara, Mozzarella Cheese

WHOLE ROASTED PRIME RIB*
*Baked Potato: Sour Cream, Chives & Bacon
Corn on the Cob, Broccoli, Creamed Horseradish
Beef Jus*

BROILED SALMON FILLET*
Celeriac Pure, Minted Chickpeas, Parsley Potatoes

VENETIAN POTATO GNOCCHI
Bechamel Sauce, Portobello Mushrooms

BRAISED LAMB SHANKS
*Shiraz Wine Sauce
Garlic & Truffle Mash, Minted Parsnips & Carrots*

PALERMO CALAMARI PASTA
Linguine, Basil Oil, Taggiasca Olives

BANGERS, MEATBALLS & MASH
Onion Gravy

GARLIC SHRIMP & SNAPPER
Bouillabaisse Soup, Charred Zucchini

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

ALBARIÑO BODEGAS COUTO, "SERRA DA ESTRELA"
*Rias Baixas - Galicia, Spain
A crisp, refreshing and full-bodied white with delightful flavors of apricot,
pear, and lemon with a beautiful finish of aromatic honeysuckle*
\$36.00

OBERON, SAUVIGNON BLANC
*Napa Valley, California
Citrus notes with underlying flavors of pineapple
and developing into orange blossom*
\$55.00

COLORES DEL SOL, MALBEC
*Mendoza, Argentina
Fruit-bomb blueberry notes and a soft texture*
\$36.00

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.