

— APPETIZERS —

CUBAN BLACK BEAN SOUP  
*Pickled Red Onions & Bell Peppers, Sour Cream*

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

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

CHEESE & BEAN EMPANADAS  
*Picante Avocado Sauce*

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*

PROVENÇAL SEAFOOD BISQUE  
*Salmon & Shrimp Quenelles, Mini Croutons*

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*

GRILLED MAHI MAHI  
*Tomato & Red Onion Salad, Fingerling Potatoes  
Lemon & Parsley Sauce*

VENETIAN POTATO GNOCCHI  
*Bechamel Sauce, Portobello Mushrooms*

ROASTED CHIPOTLE PORK LOIN  
*Fingerling Potatoes, Chorizo Hash, Au Jus*

PALERMO CALAMARI  
*Linguine, Basil Oil, Taggiasca Olives*

BANGERS, MEATBALLS & MASH  
*Onion Gravy*

GARLIC SHRIMP  
*Bouillabaisse Soup, Mashed Potatoes, 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.