

— APPETIZERS —

ARUGULA & PEACH SALAD
Prosciutto, Herb Crostini, Balsamic Vinaigrette

ROASTED CORN BISQUE
White Cheddar Cheese

BEEF BURGER SLIDER*
Country Potato Bun, Sriracha Cabbage Slaw

ROASTED VEGETABLES & GOAT CHEESE (V)
Basil Pesto

ASIAN RICE NOODLE SALAD
Garlic Shrimp, Scallions, Carrots, Wasabi Soy Dressing

FRENCH ONION SOUP
Gruyère Cheese Crouton

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

SWISS BARLEY SOUP
Smoked Ham

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

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

SEARED ATLANTIC SCALLOPS*
Fennel Purée, Buttermilk & Chive Sauce

— FEATURED ENTRÉES —

GRILLED VERMONT DUCK BREAST*
*Croquette Potatoes, Green Beans
Black Cherry & Duck Jus*

LEMON & PEPPER SHRIMP SALAD
Orzo, Arugula, Snow Peas, Roma Tomatoes

CARVED WHOLE ROASTED BEEF SIRLOIN*
*Freshly Baked Yorkshire Pudding
Oven Roasted Potatoes, Crispy Onion Rings
Red Wine Jus*

MUSHROOM RAVIOLI
Spinach, Gorgonzola Sauce, Pancetta Crisps

VEAL BRATWURST SAUSAGE
Warm Potato Salad, Sauerkraut, Onion Gravy

EGGPLANT & MOZZARELLA CHEESE TOWER
*Tomatoes, Broccoli, Marinara Sauce
Basil Oil & Balsamic Drops*

CHICKEN PICCATA
*Onion Potatoes, Green Beans, Artichokes
Butter, Lemon & Caper Sauce*

BROILED 'RUBY RED RAINBOW' TROUT*
Boiled Potatoes, Broccoli, Pink Peppercorn Sauce

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

BODEGAS PIEDRA NEGRA, TORRONTES
*Mendoza, Argentina
Flavors of white flowers and peaches with well-balanced acidity*
\$33.00

LOUIS JADOT, PINOT NOIR
*Burgundy, France
Aromas and flavors of red cherries and wild strawberries*
\$53.00

NORTH & SOUTH BY NORWEGIAN, RED BLEND
*California
Velvety, ripe fruits of black currant and black plum accented by cocoa and a
mélange of baking spices*
\$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.