

— APPETIZERS —

LOADED CORN ON THE COB  
*Bacon, Chives, Cilantro & Lime Butter*

ITALIAN CHEESE TORTELLINI SOUP  
*Chicken Broth, Root Vegetables, Basil Pesto*

ITALIAN PANZANELLA 'FRISÉE' SALAD  
*Ciabatta Croutons, Roma Tomatoes, Mozzarella  
Balsamic Dressing*

COUNTRY STYLE PÂTÉ  
*Cherry Tomatoes, Brioche Cup Cake  
Orange & Cranberry Chutney*

FRENCH ONION SOUP  
*Gruyère Cheese Crouton*

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*

CREAMY SPINACH SOUP  
*Egg Pockets*

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

SEARED SWORDFISH CARPACCIO\*  
*Arugula, Watercress, Lemon & Lime Vinaigrette*

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

— FEATURED ENTRÉES —

AGED SIRLOIN STEAK CHIMICHURRI\*  
*Roasted Red Skin Potatoes, Garlic Mushrooms  
Grilled Tomato*

GRILLED CORVINA\*  
*Dill Potatoes, Green Beans, Almonds, Sauce Vierge*

CURED & BRAISED PORK SHANKS  
*Mashed Potatoes, Lentil Ragu, Pan Jus*

TURKEY SCALOPPINI  
*Sautéed Gnocchi, Sage, White Mushrooms  
Lemon Butter Sauce*

MOROCCAN VEGETABLE COUSCOUS  
*Arugula, Fresh Garden Herbs*

BAKED ZITI MARINARA  
*Gruyère Cheese*

HUNGARIAN BEEF GOULASH  
*Spätzle, Mushrooms*

LINGUINI & LITTLE NECK CLAMS  
*Chablis & Seafood Broth, Tomato Concasse*

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

HOGUE, GEWÜRZTRAMINER  
*Columbia Valley, Washington  
Ginger and cinnamon-spiced apricots*  
\$40.00

MATUA VALLEY, SAUVIGNON BLANC  
*Marlborough, New Zealand  
Laser lime, flint, passion fruit and herb on the palate*  
\$38.00

BARON PHILIPPE DE ROTHSCHILD,  
"MOUTON CADET" BLEND  
*Bordeaux, France  
From a very round attack on red berry fruit, the mid-palate  
develops blackcurrant and blackberry*  
\$38.00

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.