ELEGANCE MENU

A graceful nod to a bygone era when dining was not a task, but a time-honored ritual. Rediscover a few timeless classics at The Grande, where every night is formal night, and every night is a special occasion.

APPETIZERS

SMOKED FISH RILLETES
Chilled smoked salmon, mackerel, trout, shrimp, garlic crostini

WARM MELTED BRIE CHEESE SALAD
Assorted garden greens, candied walnuts, lingonberry compote

TUNA CARPACCIO
Red onions, caper, boiled eggs, lemon vinaigrette

FRENCH ONION SOUP
Caramelized onion broth, melted cheeses, sourdough crouton

TRUFFLE WILD MUSHROOM RISOTTO
Herb roasted mushroom, mascarpone, Parmesan cheese

SIGNATURE

SHRIMP COCKTAIL
Chilled jumbo shrimp with chilled cocktail sauce

TRADITIONAL LOBSTER BISQUE
Drizzled with tarragon cream

ESCARGOTS À LA BOURGUIGNONNE
Glazed in garlic-herb butter

CLASSICS

SOUP OF THE DAY
Ask you waiter for today's special

GARDEN SALAD
Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

PRAWN COCKTAIL
Baby prawns, shredded lettuce, Marie Rose sauce

COUNTRY HOUSE PATE
Toast points, port wine reduction
ENTRÉES

GRILLED LEMON SOLE
Sautéed vegetable rice pilaf, lemon beurre blanc

DUCK A L’ORANGE
Creamy potato gratin, buttered green beans, warm orange glaze

ROASTED CHICKEN BREAST
Oven roasted garlic mashed potatoes, lemon butter with herb sauce

BRAISED LAMB SHANK
Roasted root vegetables, rosemary potatoes, garlic-lamb jus

PASTA ALFREDO
Crispy pancetta, green peas, Parmesan cream

SPAGHETTI & ROASTED EGGPLANT “MEATBALLS”
Homemade tomato sauce

SIGNATURE

BROILED LOBSTER TAIL
Green leeks, new potatoes, shellfish butter sauce

ROASTED BEEF TENDERLOIN
Duck pate, asparagus, puff pastry and a truffle madeira sauce

CLASSICS

GRILLED CHICKEN BREAST
Sautéed seasonal vegetable and natural jus

OVEN ROASTED SALMON
Grilled vegetables and a warm lemon herb dressing

GRILLED MANHATTAN STRIP STEAK
Sautéed seasonal vegetable and red wine sauce

PASTA PRIMAVERA
Lightly grilled vegetables with olive oil, garlic and herbs

ASSORTED VEGETABLE PLATE
Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

TODAY’S PIE
Ask your server for this evening’s classic pie. Served with mashed potatoes and vegetables

Express and kids menu available upon request. gluten-free available. lactose-free available. Ask your server if you have any food allergies or dietary needs.

*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. Please inform your server if you have any food allergies or dietary needs.

Royal Caribbean International galleys are not food allergy-free environments.