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**

**PEAR AND GORGONZOLA SALAD**
Fresh mesclun lettuce, poached pear, candied pecans, light vinaigrette

**SALADE NICOISE**
Quick seared yellowfin tuna, eggs, olives green beans, anchovies

**MARINATED MOZZARELLA AND TOMATOES**
Creamy Italian burrata, assorted garden tomatoes, herbs and a citrus dressing

**CREAM OF CAULIFLOWER SOUP**
Sweet caramelised apple, onion and curry

**WILD MUSHROOM RAVIOLI**
Oven roasted portobello mushrooms, truffle, warm tomato dressing

**SIGNATURE**

**SHRIMP COCKTAIL**
Chilled jumbo shrimp with chilled cocktail sauce

**TRADITIONAL LOBSTER BISQUE**
Drizzled with tarragon cream

**ESCAPGOTS A 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
ENTREES

SEARED HALIBUT
Creamy asparagus risotto, sautéed leeks, lemon cream sauce

CHICKEN COQ AU VIN
Oven braised in red wine, creamy potatoes, baby onions, mushrooms and bacon

PORK NORMANDY
Slow roasted pork loin, caramelized apples, buttery potatoes, black pepper calvados jus

VEAL OSSO BUCCO
Creamy polenta, roasted root vegetables, rosemary veal jus

PASTA PESCATORE
Sea scallops, shrimp, mussels in a spicy marinara sauce

EGGPLANT NAPOLEON
Provencal ratatouille, spinach, goat cheese fondue, tomato coulis

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 waiter about vegetarian.

*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 waiter if you have any food allergies or dietary needs.

Royal Caribbean International galley is not a food allergen-free environment.