DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS

PORTOBELLO

Richly flavorful Portobello is a cremini mushroom that has been allowed to grow until its cup has broadened into a wide, flat shape. Grilled, marinated, stuffed and served or sautéed, the Portobello can stand on its own as a popular vegetarian alternative and enhances a broad range of dishes and sauces.

chef’s inspiration

A three-course dinner suggestion

STARTERS

GOURMET MEATBALLS
Spicy sausage, portobello mushroom, prosciutto, cheese, sauteed spinach, port wine sauce

ROASTED GARDEN SALAD
Roasted vegetables, feta cheese, farro and white beans

MAIN COURSE

BEEF AND VEAL TONNELLI
Zucchini-garlic cream sauce

DESSERT

Dreenken Kahola Cake
Kahlúa-soaked chocolate sponge with sweet chocolate ganache frosting

RECOMMENDED WINES

A complete wine list is available upon your request.

main courses

BEEF AND VEAL TONNELLI
Zucchini-garlic cream sauce

BEEF AND ASPARAGUS QUICHE
Roasted plum tomatoes and a side salad

CRABBERY-APPLE TURKEY ROULADE
Mashed potatoes, grilled squash, Brussels sprouts, turkey sage reduction

PAN-SAUERED SEA BASS AND TIGER SHRIMP
Tomatoes, olives, leeks and potatoes, papardelle with a brown butter sauce

GRILLED NY STRIP STEAK
Grilled mushroom, sautéed spinach, a baked tomato and Béarnaise sauce

GRILL K KO AN
Caesar salad with chicken, green, pepper and tomatoes with homestyle rice, papardelle and raisin

ACCOMPANIMENTS

Vegetable ratatouille, potato gratin

classics

LINGUINI WITH POMODORO SAUCE
Garlic tomato, onion and garlic sauce tossed with all primavera

CHICKEN BREAST WITH SEASONAL HERBS
Grilled boneless chicken breast left on the bone and served with asparagus vegetables

BROILED FISH OF ATLANTIC COD
Served with chef’s choice of vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK
Grilled to order served with garlic-butter sauce and seasonal vegetables

CELEBRATE CRAVINGS

Make it a tradition to truly remember these special plates!

MAINE LOBSTER (1½-1¾ POUNDS) 34.00
Baked, grilled or steamed. Served with drawn butter or fresh garlic-butter sauce

SUSHI AND TURF* 43.00
Sushi rolls and a juicy, 10-ounce Chops Grille filet

CHOPS GRILLE FISH MONGER* 17.00
10 ounces of thick and flavorful tendersloin

Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

*Prices may be subject to change. Please confirm with your server if you have any food allergies or dietary needs. Royal Caribbean International guests are not subject to food allergies or dietary needs.

# gluten-free available | † lactose-free available | ‡ vegetarian

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