

Luncheon

Ruby Princess

Brunch

- (V) Continental Breakfast
croissant, Danish pastries, butter and honey or marmalade
- (V) Maple Granola
with fruits and nuts
- (V) Seasonal Fresh Fruits

Eggs Benedict*
with Canadian bacon, toasted English muffin and hollandaise sauce
- (V) James Beard's French Toast
the crumbled-up corn flake coating gives every bite a crisp crunch

Appetizers, Soups & Salad

- Spicy Andouille Sausage and Southern-Style Potato Salad
with dill pickles
- (V) Crisp-Fried Rice, Mushroom and Mozzarella Croquettes
served with velvety tomato sauce

Capon Broth with Angel Hair Pasta
flavored with slivered spring onions

Baked Potato Cream Soup
topped with golden croutons
- (V) Mixed Tender Greens with Red Radish
selection of homemade and low-fat dressings

Fresh Ground Sirloin Burgers & Fries

- Princess Homemade Hamburger, Cheese Burger or Bacon Burger*
with traditional garnish and crisp fries
- (V) Veggie Burger
- (V) Large Plate of French Fries
with mayo and Heinz tomato ketchup

Combos

- Soup & Salad
- Soup & Turkey Focaccia Sandwich
- Soup, Salad & ½ Turkey Focaccia Sandwich

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. L10/13

Pastas

Penne with Cauliflower Florets, Black Olives, Capers and Anchovies
sprinkled with grated romano cheese

Bucatini Amatriciana with Bacon and Chili Flakes
in tomato sauce

Main Courses

Warm Beef Steak over Potato Salad*
green beans and boiled egg, mustard-caper dressing

Turkey Focaccia Sandwich
with basil salsa, provolone and potato crisps

Pan-Fried Fresh Water Perch
on tomato-bell pepper sauce, bok choy and red bean & cajun rice pilaf

Grilled Chicken Paillard
with parsley butter, green and yellow squash, shoestring potatoes

Braised Herb Stuffed Beef Roll
served with glazed root vegetables and garlic mashed potatoes

(V) Vegetable Tempura
with lemon-soy dipping sauce

Desserts

Bread & Butter Pudding
with vanilla sauce

Apple and Apricot Cobbler
served à la mode with vanilla cream

Crème Caramel with Caramel Sauce
and fluffy whipped cream

Ice Cream
mint-chocolate, mango, hazelnut, red berry frozen yogurt

(V) Vegetarian

If you have any food related allergies or special dietary requirements, please
make sure to contact only your Headwaiter or the Maitre d'Hôtel