

# today

**starter** baked eggplant with mozzarella cheese  
served on romesco sauce and green pea sauce

\* seafood platter  
black tiger shrimp, ahi tartare, and hickory smoked pacific salmon  
served with watercress and american cocktail sauce

cream of garden fresh broccoli  
with aged wisconsin cheddar

corn chowder maryland  
creamy corn soup with, potatoes and vegetables

chilled creamy bing cherry soup

♥ green bean and roma tomatoes  
garnished with tender greens, tossed in vinaigrette dressing

didja (as in did you ever ...)  
food you always wanted to try, but did not dare

escargots  
burgundy snails in garlic butter with chablis and pernod

**main** penne siciliana  
durum wheat pasta, tossed with a sauce of eggplant, zucchini, plum tomatoes, cream  
parmesan cheese and italian herbs (also available as a starter)

grilled jumbo tiger shrimps  
served with our special marinara sauce, mustard potatoes

♥ martini© braised basa fillet with tomato, chili and fennel  
served on a sundried tomato, chive and potato patty  
(our winning recipe created by chef ajay nair  
in the italian category at the 5th bacardi cruise competition)

\* chateaubriand with sauce béarnaise  
sliced, grilled beef tenderloin

spanakopita and stuffed bell peppers  
greek pie with layers of phyllo dough, spinach, tomatoes and feta cheese  
and couscous stuffed peppers, vegetarian entree

from our  
comfort kitchen

roasted half spring chicken with gravy  
served on herbed stuffing, green beans

♥ denotes healthy options which are low in fat, cholesterol and sodium

# after dinner

## desserts

amaretto cake  
almond flavored chocolate cake

baked alaska  
vanilla sponge with assorted ice cream and baked with meringue

♥ new york cheesecake  
creamy, baked cheesecake with little calories

warm chocolate melting cake  
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream  
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

## beverages

freshly brewed coffee, regular or decaffeinated  
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

### specialty coffee

cappuccino \$2.95 latte \$2.95 espresso \$1.95

### \* liqueurs

sambuca • kahlúa • grand marnier • disaronno amaretto  
baileys irish cream • frangelico

### \* cognacs and brandies

hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.  
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

### \* dessert wines and ports

croft distinction • graham's six grapes  
washington hills, late harvest sweet riesling

\* regular bar prices apply