

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