

## Luncheon

*Caribbean Princess*

### Appetizers, Soup & Salad

Antipasto of Dry-Cured Salami and Roasted Vegetables  
with balsamic vinaigrette

Avocado and Bay Shrimp  
with lemoncello aioli

(V) Tuscan-Style Chickpea Soup  
with root vegetables and Italian parsley

(V) Limestone and Baby Oak Leaves with Cucumber  
Carrot and Red Onion  
selection of homemade and low-fat dressings

### Fresh Ground Sirloin Burgers & Fries

½ Pound 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

### Pasta

(V) Spinach and Ricotta Cheese Ravioli  
in homemade tomato sauce with parmesan shavings

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

## Main Courses

**Broiled Salmon with Lemon and Dill Sauce\***  
with vegetable saute and parsley potatoes

**Cacciatore-Style Chicken Braised in Tomato-Wine Sauce**  
with mushrooms and tagliarini ribbons

**Grilled Herb-Spiced Beef Tenderloin**  
with natural juices, vegetable bouquet and forked red bliss potatoes

## Desserts

**Apple Tart Tatin**  
with a dollop of whipping cream

**Orange Souffle**  
with Grand Marnier-vanilla sauce

**Sherry Trifle**  
with pound cake, vanilla custard, jello, fruit cocktail and whipping cream

**Ice Cream**  
Nutella, banana, espresso, papaya 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'Hotel