

Appetizers

Peking Duck Salad
Baby Bok Choy | Bean Sprouts | Yuzu Soy Vinaigrette

Quinoa & Vegetable Tartare
Gravlax | Sherry Vinegar Cream

Bahamian Conch Fritters
Mixed Greens | Saffron Salsa

Breaded Mushrooms (v)
Crispy Parsley | Garlic Aioli

Beef Consommé Grimaldi
Celery Julienne | Parmesan Royale

Philadelphia Pepper Pot
Andouille Sausage | Thyme

Boston Lettuce Salad (v)
Pecans | Gorgonzola | Raspberry Dressing

Featured Entrées

Palermo-Style Grilled Swordfish
Crushed Red Bliss Potatoes | Eggplant Caviar

Pancetta-Wrapped Jumbo Shrimp
Kalamata Olive Sauce

Oven-Roasted Vermont Turkey
Chestnut Stuffing | Gibley Gravy | Sweet Potato Rosette

Bone-In Pork Loin*
Calvados Sauce | Country Potato Wedges | Grilled Eggplant

Vegetable Lasagna (v)
Pesto alla Genovese | Marinara

Chef's Special

New York Strip Steak Diane*
Dijon Mushroom Sauce | Potatoes au Gratin | Broccoli Aman-
dine

A POPULAR HERB WHOSE NAME MEANS "MOUNTAIN JOY"

Oregano, a common ingredient in Italian and Mexican cuisine, is native to the Mediterranean and is one of the most concentrated antioxidant sources ever. Its antioxidant activity is between three and twenty times higher than that of any other herb and four times that of blueberries. In ancient times, Greeks and Romans held oregano as a symbol of joy and happiness, crowning brides and grooms with a laurel of oregano. It was hardly known in the United States until the early twentieth century when soldiers returning from Italy brought this fragrant and delicious herb back to the United States.

Classic Favorites

Dorado Ceviche*
Avocado | Poblano Chile | Tomatoes | Lime | Cilantro

Caesar Salad
Romaine Lettuce | Parmesan | Anchovies | Garlic
Croutons Caesar Dressing

Herb-Crusted Rotisserie Chicken
Pan Gravy | Mashed Potatoes | Grilled Tomato

Poached Pacific Salmon
Choron Sauce | Rice Pilaf | Green Beans

Shrimp Rigatoni alla Genovese
Basil Pesto | Parmesan

Steak Frites*
Grilled Tomato | Watercress | Herb Butter

À la Carte

Steamed Whole Cold Water Lobster* \$19.99
1½ to 1¾ Pounds | Drawn Butter | Green Asparagus

Surf & Turf* \$24.99
8-Ounce Certified Angus Beef Filet Mignon
Cold Water Lobster Tail

Wine Recommendations

Matua Valley Sauvignon Blanc
– Marlborough, New Zealand
Citrus, flint and herbaceous undertones on the palate
\$8.50 | \$34.00

Meridian Chardonnay –California
Bold tropical fruit with hints of tangerine and honeysuckle
\$7.95 | \$32.00

Marchesi de Frescobaldi Remole –Tuscany, Italy
Earthy with cherry fruit and lively acidity
\$10.50 | \$42.00

Desserts

Coconut Soufflé
Lime & Mango Custard

Sacher Torte
Apricot Chutney | Vanilla Schlag

Warm Chocolate Lava Cake
Strawberry Compote | Stracciatella Gelato

English Cherry Trifle
Fresh Strawberries & Cream

Fruit Tartlet
Vanilla Sauce | Cinnamon & Cocoa Sprinkle | No Sugar Added

Apple Pie
Cardamom Butterscotch Sauce | Vanilla Ice Cream

Seasonal Fresh Fruit Plate

Daily Selection of Ice Cream & Sherbet

Assorted Cheeses, Grapes & Crackers

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES. AN 18% GRATUITY AND BEVERAGE SERVICE CHARGE WILL BE ADDED TO YOUR CHECK. PRICES ARE SUBJECT TO CHANGE.

*"V" INDICATES A VEGETARIAN DISH.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.