

Appetizers

Vitello Tonnato*

Sliced Veal | Creamy Tuna Sauce

Dill Shrimp

Fingerling Potato Salad | Lime Dijon Dressing

Italian Sausage Tortellini

Butternut Squash

Fried Brie (v)

Fig & Cranberry Compote | Olive Tapenade

Duck Harira

Chickpeas | Lentils | Basmati Rice | Moroccan Spices

Cream of Broccoli Soup (v)

Cheddar Cheese

Roma Tomato Salad (v)

Mixed Greens | Cherry Tomato Confit | Basil Vinaigrette

HOW DOES BEEF EARN THE CERTIFIED ANGUS BEEF® LABEL?

It's one thing to say Certified Angus Beef is tastier than any beef you've had before. It's another to back it up with fact. The Certified Angus Beef brand is incredibly flavorful, tender and juicy because every cut is highly marbled. To achieve this marbling and ensure the best flavor, all cattle are grass-fed. Only the best Choice and Prime grades are considered for this premium label after passing the brand's ten science-based specifications for quality. Then, and only then, can truly exceptional Angus beef earn this distinction.

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

Featured Entrées

Broiled Cajun Corvina

Portobello Mushrooms | Pearl Onions | Parisian Potatoes
Drawn Garlic Butter

Seafood Brochette

Shrimp | Scallops | Monkfish | Saffron & Basil Sauce

Creamy Lemon Dijon Chicken

Capers | Asparagus | Vegetable Rice

Spring Pea Gnocchi

Caramelized Salsify | Prosciutto | Hazelnuts | Sage

Mild Vegetable Curry (v)

Cashew Nuts | Basmati Rice | Papadam Bread

Chef's Special

New York Strip Steak au Poivre*

Peppered Cognac Sauce | Hasselback Potatoes

À la Carte

Steamed Whole Cold Water Lobster*

1½ to 1¾ Pounds | Drawn Butter | Green Asparagus

Surf & Turf*

8-Ounce Certified Angus Beef Filet Mignon
Cold Water Lobster Tail

Wine Recommendations

Bodegas Couço Serra da Estrela Albariño – Rias Baixas, Spain

Crisp, refreshing and full-bodied with delightful flavors of apricot,
pear and lemon and a beautiful finish of aromatic honeysuckle
\$8.95 | \$36.00

Oberon Sauvignon Blanc – Napa Valley, California

Citrus notes with underlying flavors of pineapple developing into
orange blossom
\$12.50 | \$51.00

Colores del Sol Malbec – Mendoza, Argentina

Bright blueberry notes and a soft texture
\$7.95 | \$32.00

Desserts

Poached Pear & Apple Cup

Blueberry Sherbet

Bananas Foster

Dark Rum Sauce | Vanilla Ice Cream

Warm Chocolate Lava Cake

Strawberry Compote | Stracciatella Gelato

Minted Berry Tiramisu

Maple Chocolate Reduction

Chocolate Panna Cotta

Raspberry Sauce | Lime Zest | No Sugar Added

Apple Soufflé & Decadent Date Bar

Cranberry Compote

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.