

Appetizers

- Beef Carpaccio***
Fried Shallots | Parmesan | Lemon Vinaigrette
- Roasted Butternut Squash (v)**
Mango | Arugula | Pumpkin Seed Vinaigrette
- Steamed Shanghai Dumplings**
Shrimp | Pork | Soy-Ginger Sauce
- Crab Soufflé**
Parmesan | Lobster Sauce
- Chicken Consommé Renaissance**
Baby Vegetables | Spring Herb Custard
- New England Clam Chowder**
Clam Velouté | Yukon Potatoes | Bacon | Chives
- Mixed Greens with Hass Avocado (v)**
Grapefruit | Ginger-Grenadine 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

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.

Featured Entrées

- Broiled Barramundi**
Saffron Potatoes | Green Beans | Tomato | Fennel Chutney
- Shrimp Risotto**
Arborio Rice | Zucchini | Basil
- Tarragon Chicken**
Creamy Morel Sauce | Rice Pilaf | Carrot & Cucumber Sticks
- Penne alla Michelangelo**
Veal & Porcini Ragù
- Involtni di Melanzane (v)**
Baked Eggplant | Marinara | Buffalo Mozzarella

Chef's Special

- Roasted Beef Tenderloin***
Signature Spice Rub | Sun-Dried Tomato Demi-Glace
Creamy Polenta | Pommes Gaufrettes

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

- North & South by Norwegian**
Sauvignon Blanc – California
Aromas and flavors of Meyer lemon, lime zest, stone fruit
and grapefruit with a crisp, refreshing finish
\$7.95 | \$32.00
- Les Fumées Blanches Rosé – France**
Red berries combined with citrus notes on the finish
\$7.95 | \$32.00
- Castello di Gabbiano Chianti – Tuscany, Italy**
Soft and light with red cherry flavors and spicy notes
\$7.95 | \$32.00

Desserts

- Cherries Jubilee**
Kirschwasser | Vanilla Ice Cream
- Classic Vanilla Cheesecake**
Praline Sauce
- Warm Chocolate Lava Cake**
Strawberry Compote | Stracciatella Gelato
- Pistachio Crème Brûlée**
Florentine Tuile
- Chocolate Butterscotch Brownie**
Vanilla Ice Cream | No Sugar Added
- Roasted Golden Delicious Apple**
Amaretto Cream | Caramelized Almonds
- Seasonal Fresh Fruit Plate**
- Daily Selection of Ice Cream & Sherbet**
- Assorted Cheeses, Grapes & Crackers**