

Appetizers

Shrimp & Guacamole Salad
Red Bell Pepper | Cucumber | Thousand Island | Cilantro

Heirloom Tomato Carpaccio (v)
Sicilian Tomato Tartare | Cream of Fresh
Mozzarella Basil-Infused Olive Oil

Spanish Chorizo & Fingerling Potato Salad
Red & Green Bell Peppers | Fennel & Mustard Vinaigrette

Escargot Cassoulet Vol-au-Vent
Porcini Mushrooms | Burgundy Sauce | Puff Pastry

Beef Oxtail Consommé
Aged Sherry | Gruyère Cheese Baton

Maui Red Onion Soup (v)
Ginger Foam

Sicilian Salad (v)
Arugula | Cherry Tomatoes | Black Olives | Red Wine Vinaigrette

WHO IS THE CAESAR BEHIND THE CAESAR SALAD?

Most people think the deliciously zesty salad is named after Julius Caesar. However, credit actually goes to Caesar Cardini. An Italian restaurateur, chef and hotel owner, Cardini opened businesses in San Diego and Tijuana in the 1920s. After a Fourth of July rush in his hotel restaurant in Tijuana left him with depleted resources in the kitchen, Cardini put his originality to the test by tossing together a salad comprised of romaine lettuce, garlic, croutons, Parmesan cheese, boiled eggs, olive oil and Worcestershire sauce. The salad became a popular hit in Hollywood.

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

Tamarind-Braised Atlantic Cod
Sweet Ginger Sauce | Vegetable Ragout

Cavatelli Pasta with Clams
White Wine & Garlic Cream Sauce

Chicken Kiev
Savoy Cabbage Sauté | Mushrooms au Jus

Veal Oscar
Snow Crab | Hollandaise | Asparagus

Roasted Stuffed Tomatoes (v)
Orzo | Mediterranean Vegetables | Pesto

Chef's Special

Argentine Skirt Steak*
Chimichurri | Yucca Fries | Grilled Bell Peppers | Asparagus

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

Ruffino Lumina Pinot Grigio—Delle Venezie, Italy
Pear and mineral flavors with scents of flowers and hay
\$7.95 | \$32.00

Louis Jadot Pouilly-Fuissé—Burgundy, France
Juicy apple and fresh almond scents, steely dryness
and a long finish
\$14.95 | \$59.00

North & South by Norwegian
Red Blend—California
Velvety, ripe fruits of black currant and black plum accented by
cocoa and a mélange of baking spices
\$8.95 | \$36.00

Desserts

Crème Caramel
Fresh Berries | Mint

Pecan Pie
Orange & Ginger Marmalade

Warm Chocolate Lava Cake
Strawberry Compote | Stracciatella Gelato

Caribbean Pineapple
Lychee Mojito Vinaigrette

Coconut Pudding
Tropical Fruit Chutney | Coconut Flakes | No Sugar Added

Raspberry Truffle Cake
Chocolate Cream | Raspberry Sauce

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.