

Appetizers

- Salmon Tartare*
Wasabi Cream | Avocado | Sushi Rice
- Campari-Soaked Tropical Fruit (v)
Mango | Pineapple | Star Fruit | Passion Fruit Syrup
- Beef Burger Slider
Country Potato Bun | Sriracha Slaw
- Lump Crab Cake
Roasted Tomato Sauce
- Bouillabaisse
Mussels | Bay Scallops | Fresh Fish | Tomato | Pernod | Saffron
- Cream of Cauliflower Soup
Chicken Dumpling
- Baby Spinach Salad
Toasted Pine Nuts | Warm Bacon Dressing

THE HISTORY OF CHOCOLATE

Chocolate—the fermented, roasted and ground beans of the theobroma cacao— can be traced to the pre-Olmec people of Mesoamerica. Originally prepared as a drink, chocolate was served as a bitter, frothy liquid mixed with spices, wine or corn purée. After chocolate arrived in Spain in the sixteenth century, sugar was added, and it was popular throughout Europe. In the twentieth century, chocolate was a staple treat in the rations of U.S. soldiers at war. Today, chocolate is enjoyed worldwide.

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

- Tilapia Fillet
Leek Parmentier | Black Truffle Sauce
- Lemon Pepper Shrimp
Orzo | Snow Peas | Roma Tomatoes | Pomegranate Vinaigrette
- Pecan-Crusted Chicken Breast
Maple Glaze | Fingerling Potatoes
- Rack of Lamb Provençal
Herbes de Provence | Ratatouille | Gratin Dauphinois
- Smoked Ricotta Risotto (v)
Sicilian Tomato Tartare

Chef's Special

- Roasted Beef Strip Loin au Jus*
Noisette Potatoes | Vegetable Tian

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

Villa Sandi Prosecco Brut –Veneto, Italy
Dry, refreshing and sophisticated
\$9.95 | \$41.00

North & South by Norwegian
Sauvignon Blanc – California
Aromas and flavors of Meyer lemon, lime zest, stonefruit
and grapefruit with a crisp, refreshing finish
\$7.95 | \$32.00

Louis Jadot Pinot Noir – Burgundy, France
Red cherry and wild strawberry aromas
\$11.95 | \$48.00

Desserts

- Warm Bread Pudding
Caramel Whiskey Sauce | Apple Chips
- Drunken Melon Trio
Cantaloupe | Honeydew | Watermelon | Kirsch | Maraschino
- Warm Chocolate Lava Cake
Strawberry Compote | Stracciatella Gelato
- Tiramisù Cake
Frangelico Reduction
- Carrot Cake
Pineapple Compote | Toasted Walnuts | No Sugar Added
- Banana Split
Vanilla Ice Cream | Chocolate Sauce | Passion Fruit 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.