APPETIZERS

WATERMELON, SHRIMP AND MOZZARELLA CHEESE
Lemon-Infused Olive Oil

POTATO GNOCCHI AND ITALIAN SAUSAGE
Snow Peas, Green Beans, Tomato Concassé

BEEF SLIDER* (S)
Country Potato Bun, Sriracha Cabbage Slaw

SMOKED SALMON TARTARE* (GF)
Blend of Smoked and Fresh Salmon, Capers, Sour Cream, Herbs, Avocado

ITALIAN MEATBALL SOUP
Cannellini Beans, Tomato

VEGETABLE CREAM SOUP
Seasonal and Root Vegetables, Scallions

FRENCH ONION SOUP
Gruyère Cheese Crouton

BIBB LETTUCE SALAD (V)
Artichokes, Red Radishes, Cucumbers, Red Onions, Ranch Dressing

SPINACH AND BEET SALAD (V) (GF)
Red Onions, Shaved Pear, Walnut Oil Vinaigrette

CLASSIC CAESAR SALAD
Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Available with Grilled Lemon-Garlic Chicken Breast

MIXED GARDEN SALAD (V)
Greens, Seasonal Vegetables, Herbs
Choice of Dressings:
Ranch, Italian, Blue Cheese, French,
Thousand Island, Mustard Vinaigrette

CLASSIC ENTRÉES

GRILLED NEW YORK STRIP STEAK*
French Fries, Creamy Peppercorn Sauce

ROTISSERIE CHICKEN (GF)
Half of a Roasted Chicken, Mashed Potatoes, Broccolli

PAN-FRIED BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Red Onions, Chardonnay Vinaigrette

SPAGHETTI BOLOGNESE
Parmesan Cheese, Classic Italian Meat Sauce

BEEF LASAGNA
Baked Layers of Meat and Tomato Sauce, Pasta, Mozzarella Cheese

TAGLIATELLE PASTA WITH BASIL PESTO (V)
Bell Peppers, Green Peas, Olives, Parmesan Cheese

TODAY'S FEATURED ENTRÉES

BARBECUE MIXED
Pork Ribs, Bratwurst, Chicken, Sweet Potato Fries, Broccolli
Kentucky Bourbon Barbecue Sauce

CAJUN SHRIMP AND SHORT RIBS
Leek and Potato Mash, Broccolli, Red Wine Sauce

BROILED GOLDEN CORVINA* (GF)
Mild White Fish, Buttery Parisian Potatoes, Portobello Mushrooms,
Roasted Shallots, Arugula, Drawn Butter with Garlic

CHILLED HOT-SMOKED SALMON*
Chilled Salmon Fillet, Arugula, Bibb Lettuce, Seasonal Vegetables,
Dill Vinaigrette, Lemon Tartar Sauce

RED LENTIL COCONUT CURRY (V) (GF)
Tamarind Rice, Crispy Papadum Wafer

BASIL CHICKEN
Roasted Chicken Breast Stuffed with Mozzarella Cheese and Basil,
Broccoli Au Gratin, Yellow Rice, Cream Sauce

CARVED WHOLE ROAST TURKEY
Sage and Onion Stuffing, Roasted Potatoes, Brussel Sprouts, Giblet Gravy

WINE RECOMMENDATIONS

GRUNER VELTLINER, LAURENZ V. "SINGING"
Kamptal, Austria
Ripe apples and spiciness marry to create a fascinating bouquet
$44.00

PINOT NOIR, ESTANCIA
Monterey County, California
Strawberry, vanilla and tarragon notes with a super-silky, long finish
$48.00

SHIRAZ, WOLF BLASS "YELLOW LABEL"
South Australia
Black cherry and black pepper complexity with a velvet texture
$40.00

"(V)" Indicates a vegetarian dish. "(GF)" Indicates a gluten-free dish. "(S)" Indicates a spicy dish.

If you have any type of food allergy, please advise your server before ordering.
Your check may reflect an additional tax in certain ports or itineraries.
An 18% gratuity and beverage service charge will be added to your check.
*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.