DINNER

STARTERS

CREAM OF CAULIFLOWER SOUP
paprika croûtons

TOMATO, WATERMELON AND FETA
basil, balsamic reduction, sea salt

SEAFOOD RISOTTO
garlic, shrimps, scallops, calamari, mussels

ARTICHOKE AND PEA SALAD
spring onions, mint, crispy prosciutto, warm bacon-balsamic vinaigrette

CLASSICS

BAKED FRENCH ONION SOUP
gruyère cheese, herb croûton

"CAESAR" SALAD
hearts of romaine, focaccia croûtons, parmesan cheese

GARDEN SALAD
mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL
horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

ENTRÉES

FOUR CHEESE RAVIOLI
wild mushroom sauce, truffle oil

CILANTRO-CRUSTED COD LOIN
corn-potato hash, creamy lobster sauce

FREE RANGE PAN-SEARED CHICKEN
brunoise vegetables, tomatoes, olive oil, natural jus

VEAL SALTIMBOCCA
prosciutto, polenta cake, sautéed mushrooms, sage reduction

BEEF BOURGUIGNON
pearl onions, mushrooms, crispy bacon, red wine, rice pilaf

SWEET AND SOUR TOFU
broccoli, shiitake mushrooms, jasmine rice

CLASSICS

FISH OF THE DAY*
chef's choice of vegetables

ROASTED CHICKEN BREAST
thyme jus

NEW YORK STRIP LOIN*
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragoût, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER
TOMATO, WATERMELON AND FETA
basil, balsamic reduction, sea salt

ENTRÉE
CILANTRO-CRUSTED COD LOIN
corn-potato hash, creamy lobster sauce

SELECTS

WHOLE MAINE LOBSTER
1.25 lbs. – 1.5 lbs.
broiled, grilled or steamed, served with drawn butter or fresh garlic-herb butter $29.95

CHOPS GRILLE FILET MIGNON*
9 ounces of roasted beef tenderloin with your choice of sauce $16.95

SURF AND TURF*
6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce $34.95

includes choice of baked potato, mashed potato, rice and seasonal vegetables

an 18% gratuity will be added

gluten-free · lactose-free · vegetarian

*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.
Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

DESSERTS

DARK CHOCOLATE BROWNIE
salted caramel sauce

RUM-RAISIN BREAD PUDDING
vanilla ice cream

CITRUS BERRIES CHEESECAKE
chocolate tuile

CLASSICS

CRÈME BRÛLÉE
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

NEW YORK CHEESECAKE
graham cracker crust, strawberry compote

ROYAL CHOCOLATE CAKE
dulce de leche, chocolate fudge

ARTISAN CHEESE PLATE
fig and date compote, dried fruit bread

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ICE CREAM
vanilla, strawberry, chocolate

NO SUGAR ADDED ICE CREAM
vanilla, strawberry, chocolate

gluten-free · lactose-free · no sugar added