

Starters

BEEF CARPACCIO*
arugula, crispy garlic, shaved parmesan,
dijon mustard dressing

ICEBERG WEDGE #
tomato, applewood smoked bacon,
blue cheese dressing

CRISPY CALAMARI
fennel salad, chipotle lime aioli

LOBSTER BISQUE
dry sherry, tarragon cream

CLASSICS

BAKED FRENCH ONION SOUP
gruyère, herb crouton

CAESAR SALAD V
chopped romaine, garlic croutons, parmesan

SHRIMP COCKTAIL #
horseradish cocktail sauce, marie-rose sauce

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

SEASONAL FRUIT MEDLEY #V
a selection of hand cut fruits

Main Courses

ALMOND CRUSTED COD #
bell peppers, zucchini, sautéed spinach,
carrot curry emulsion

DUCK À L'ORANGE #
croquette potato, braised red cabbage, cointreau sauce

ROASTED BEEF TENDERLOIN*
mashed potatoes, asparagus, morel mushroom sauce

SEAFOOD LINGUINI
bay scallops, shrimp, mussels, chardonnay reduction

VEGETABLE CASSEROLE #V
moroccan couscous, chickpeas, coriander

CLASSICS

HORSERADISH CRUSTED SALMON*
celery root purée, snow peas, grape tomatoes,
lemon beurre blanc

ROASTED CHICKEN BREAST #
thyme jus

NEW YORK STRIP STEAK*
herb butter or green peppercorn sauce

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

Desserts

CARROT CAKE
cinnamon cream cheese frosting,
roasted walnuts

GRAND MARNIER SOUFFLÉ
vanilla sauce

PEACH SHORTCAKE #
strawberry lime coulis, whipped cream
no sugar added

CLASSICS

CRÈME BRÛLÉE #
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

ROYAL CHEESECAKE
strawberry topping

ROYAL CHOCOLATE CAKE
chocolate fudge

ARTISAN CHEESE PLATE
fig and date compote, dried fruit bread

ICE CREAM
vanilla, strawberry, chocolate
no sugar added ice cream is available upon request

Premium SELECTIONS

Served with seasonal vegetables, and your
choice of baked potato, mashed potatoes, or rice

An 16% gratuity will be automatically added
VAT may apply for certain ports or itineraries

WHOLE MAINE LOBSTER #
broiled, grilled, or steamed lobster,
with drawn butter or fresh garlic
herb butter \$29.95

CHOPS GRILLE #
FILET MIGNON*
roasted beef tenderloin, with
your selection of sauce \$16.95

SURF & TURF* #
maine lobster tail, and
roasted filet mignon, with
your selection of sauce \$34.95

gluten free # lactose free V vegetarian □ no sugar added

*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 galleries are not food allergen-free environments.