

today

starter baked eggplant with mozzarella cheese
served on romesco sauce and green pea fondue

* seafood platter
shrimp, ahi tartare and hickory smoked atlantic salmon
served with watercress and american cocktail sauce

cream of garden fresh broccoli
with aged wisconsin cheddar

corn chowder maryland
creamy corn soup with potatoes and vegetables

chilled creamy bing cherry soup

♥ green bean and tomatoes
garnished with tender greens, tossed in vinaigrette dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

escargots
snails in garlic butter with chablis and pernod

main penne siciliana
durum wheat pasta, tossed with a sauce of eggplant, zucchini, plum tomatoes, cream
parmesan cheese and italian herbs (also available as a starter)

grilled jumbo tiger shrimps
served with our special marinara sauce, mustard potatoes

♥ martini© braised basa fillet with tomato, chili and fennel
served on a sundried tomato, chive and potato patty
(our winning recipe created by chef ajay nair
in the italian category at the 5th bacardi cruise competition)

* chateaubriand with sauce béarnaise
sliced, grilled beef tenderloin

spanakopita and stuffed bell peppers
greek pie with layers of phyllo dough, spinach, tomatoes and feta cheese
and couscous stuffed peppers, vegetarian entree

from our
comfort kitchen

roasted half chicken with gravy
served on herbed stuffing, green beans

♥ denotes healthy options which are low in fat, cholesterol and sodium