

# Princess Dinner

Ruby Princess

## Appetizers

Air-Cured Swiss Beef with Arugula Dressing  
razor-thin slices served with cornichons and pickled silverskin onions

- (V) Lychee & Watermelon in Oriental-Spiced Syrup  
perfumed with star anise, cardamom, fresh mint and crystallized ginger

Grilled Calamari Steak and Poached Baby Squid  
on a bed of citrus-marinated fennel shavings

## Always Available

Shrimp Cocktail  
an American classic with horseradish-spiked cocktail sauce

- (V) Classic Caesar Salad  
crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons;  
anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter\*  
vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus  
lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Sherry Gravy\*  
market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast\*  
marinated choice American beef, slow roasted, served medium-well  
with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger with Bourbon BBQ Sauce  
and Bermuda Onion Marmalade\*  
ground fresh daily, cooked to order and served with gourmet fries

(V) Vegetarian

If you have any food related allergies or special dietary requirements, please  
make sure to contact only your Headwaiter or the Maitre d'Hôtel.

\*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness, especially if you have certain medical conditions.

## Soups and Salad

Rustic Beef & Vegetable Hot Pot  
served with a crisp baked miniature empanada

- (V) Black Bean Chowder  
hearty soup with golden-fried tortilla strips and sour cream
- (V) Chilled Spanish Gazpacho  
refreshing tomato soup with cucumber, bell pepper  
red wine vinegar, olive oil, tabasco and lemon juice
- (V) Seasonal Field Greens, Celery Hearts and Tomatoes  
choice of homemade and low-fat dressings

## Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Trenette ai Frutti di Mare con Pomodoro e Basilico  
flat noodles with seafood, tomato and basil

- (V) Fettuccine Alfredo in Crisp Parmesan Basket  
An All-Time Princess Favorite  
rich, comforting and entirely satisfying

## Main Courses

Pan-Fried Tilapia with Orange Hollandaise\*  
freshwater fish served with braised bok choy and roasted potatoes

Chili-Spiced Szechuan Shrimp  
in rice wine-hoisin sauce with garlic, ginger, sesame oil, bean sprouts  
and cilantro, fried rice

Grandma's Coq au Vin  
a family favorite; chicken simmered in burgundy wine, served with bacon  
crisps, pearl onions and croutons, forked potatoes

Roast Rack of Pork with Glazed Artichokes\*  
pan jus extract, green asparagus and mascotte potatoes

**Home-Style Cuisine:** Beef "Stroganoff" with Buttered  
Egg Noodles  
sautéed beef strips with kosher pickles, onions and sliced mushrooms  
in paprika demi-glace, sour cream

- (V) Spinach, Mushroom and Swiss Cheese Quiche  
vinaigrette-tossed mesclun leaves, cherry tomatoes and basil oil