PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.

main courses

LASAGNA AL FORNO
Baked layers of egg pasta with beef bolognese and cream sauces

Eggplant Parmigiana
Pan-fried breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses

Chicken Marsala
Sauteed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

Garlic Tiger Shrimp
Steamed rice, seasonal vegetables and herb butter

SLOW ROASTED PORK SHOULDER
Provolone-potato bake, broccoli, carrots and black truffle sauce

SHRIMP INSALATA MISTA
Mixed greens, crisp zucchini, sweet red bell peppers, black olives and a grilled garlic shrimp brochette

Starter

CAPRESE SALAD
Fresh mozzarella cheese, sun-ripened tomatoes and extra-virgin olive oil

ARANCINI
Golden fried rice and portobella mushroom balls, garlic spinach and Romesco sauce

ANTIPASTI
Cured Italian ham, dry sausage, boiled eggs, grilled zucchini and squash, olives and seasonal melon

CREAMY ROASTED GARLIC SOUP
With rye bread crostini

MINESTRONE
Hearty tomato soup, mixed vegetables, pasta and Pecorino Romano cheese

Main course

Garlic Tiger Shrimp
Steamed rice, seasonal vegetables and herb butter

DESSERT

STICKY BREAD AND BUTTER PUDDING
Caramel sauce and vanilla ice cream

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER
(1¼-1½ pounds) $89.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic herb butter

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

SHELL AND TURF
6 ounce broiled lobster tail and a grilled 9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day

Chef's inspiration

A three-course dinner suggestion

Starters

Chilled Strawberry Bisque

With mint foam

OR

Insalata Mista
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

Main course

Garlic Tiger Shrimp
Steamed rice, seasonal vegetables and herb butter

Dessert

Sticky Bread and Butter Pudding
Caramel sauce and vanilla ice cream

# gluten-free available  # lactose-free available  # vegetarian  # Vitality dishes reflect a 3-course menu under 800 calories combined

*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.

THOMAS SEPARABLE MENU

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