

Princess Dinner

Emerald 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 Salads

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
sauteed 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

Dessert

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Café Latte	\$ 2.50
	Mocha	\$ 2.50
	Cappuccino	\$ 2.50
	Espresso	\$ 1.75
	Double Espresso	\$ 2.50
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass	\$ 3.95
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Port Wine and Sherry	Sandeman's Port (20 Years)	\$ 7.25
	Harvey's Bristol Cream	\$ 4.95
	Tio Pepe	\$ 4.95
	Dry Sack	\$ 4.95
Liqueurs and Cordials	Amaretto di Saronno	\$ 5.75
	Drambuie	\$ 5.75
	Grand Marnier	\$ 5.75
	Kahlua	\$ 5.75
	Frangelico	\$ 5.75
	Brogan's Irish Cream	\$ 5.75
	B&B D.O.M.	\$ 5.75
	Sambuca	\$ 5.75
	Tia Maria	\$ 5.75
	Galliano	\$ 5.75
Southern Comfort	\$ 5.75	
Cognac	Courvoisier V.S.O.P.	\$ 7.25
	Courvoisier Napoleon	\$ 9.50
	Remy Martin V.S.O.P.	\$ 7.25
	Remy Martin X.O.	\$10.75

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Desserts

Toffee Almond Bar with Chocolate Chips

Viennese Apple Strudel with Vanilla Sauce
served a la mode with ice cream

Sugar-Free Coffee Mousse Cake
whipped cream

Princess Love Boat Dream
rich chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulee
with sugar cane crust, lemon madeleines

Ice Cream
rocky road, butter pecan, pineapple sorbet

Create Your Own Sundae
vanilla or chocolate ice cream, strawberry, chocolate, butterscotch
caramel or pineapple toppings, whipped cream

Sweet & Nutritious Fruits
lemon twist, mint leaf