

# princess dinner

freshly baked breads  
Specially crafted for tonight's menu

## beverages

See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection

## starters

Marinated Goat Cheese and Vegetable Antipasto (v)  
grilled eggplant, zucchini, bell pepper, tomatoes, basil oil

Wahoo Mojito Ceviche\*  
pickled red onion, ginger-jicama slaw, yucca crisps

Seared Garlic Prawns  
basil-tomato fondue, grilled baguette, olives, garlic

## salad/soups

Greek Salad (v)  
cucumber, tomato, feta, red onion, kalamata olives, red bell pepper, lemon & olive oil vinaigrette

Rum-Infused Piña Colada Chilled Soup (v)  
coconut-pineapple

Hearty Fish Soup  
oregano dumpling, okra, mixed vegetables

## pasta

*pastas are made fresh daily in Sabatini's Pasta Room*

Linguine and Clams  
tomato, white wine, garlic, parsley

Fettuccine Alfredo (v)  
rich parmesan cream sauce

## mains

Leek and Ricotta Cheese Tart (v) ♻️  
red bell pepper coulis, vegetable fricassee

Seared Barramundi, Pineapple-Mango Salsa\*  
basil-infused quinoa pilaf, vegetable casserole

Cognac Crawfish Stew, Cajun-Spiced Cream  
steamed rice, roasted cauliflower

Southern Fried Chicken  
french fries, coleslaw

Cocoa-Spiced Rubbed Pork Tenderloin, Fried Red Onions\*  
bourbon sauce, green chili-sweet potato mash, summer squash, peppers

Cumin-Spiced Texas Beef Chili  
monterey jack, cornbread, spring onions, sour cream



## princess favorites

Princess Shrimp Cocktail  
lettuce chiffonade, cocktail sauce

Romaine & Kale Caesar Salad (v)  
parmesan, crispy chickpeas, caesar dressing

French Onion Soup  
gruyère cheese crouton

Seared Salmon, Lemon-Dill Butter Sauce\*  
vegetable medley, basmati wild rice blend

Pan-Roasted Chicken Breast  
pan gravy, roasted potatoes, market vegetables

(v) vegetarian ♻️ Local Exotic Transatlantic Flavors  
Public Health Advisory: \*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact your Restaurant Manager or the Director of Restaurant Operations.