

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

Herbed Goat Cheese Stack (v)

grilled eggplant, red pepper and zucchini, kalamata-tomato relish

Scallop Ceviche with Avocado*

lime and lemon juice, bell pepper, tomato, sweet onion, cilantro

Beef Stuffed Yucca Fritter, Chimichurri Sauce

roasted bell pepper aioli

salad/soups

Beet Salad (v)

mandarin orange, goat cheese, walnuts, balsamic emulsion

Chilled Gazpacho Soup (v)

tomato, cucumber, cilantro, avocado, jalapeño

Roasted Garlic Cream Soup (v)

toasted garlic croûton and sage

pasta

pastas are made fresh daily in Sabatini's Pasta Room

Braised Beef Ramen, Sesame-Star Anise Broth

bean sprouts, daikon, bok choy

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

Tuscan-Style Cassoulet (v) ♡

herbed tomato gravy, grilled polenta, parmesan cheese crumble

Kingklip with Island Flavors

dark rum glaze, potato mash, bell peppers, squash

Grilled Calamari Steak with Champagne

Beurre Blanc ♡

bay shrimp and tomato in butter sauce, steamed potatoes, wilted spinach

Roasted Guinea Fowl, Thyme Jus

bacon-roasted potatoes, caramelized shallots, green beans

Turkey Hot Pot

creamy wine sauce, white meat, sweet potato crust, vegetables

Chili, Lime and Cumin-Marinated Skirt Steak Fajitas*

flour tortillas, sour cream, tomato salsa, guacamole



princess favorites

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

Romaine & Kale Caesar Salad (v)

parmesan, crispy chickpeas, caesar dressing

French Onion Soup

gruyère cheese croûton

Seared Salmon, Beurre Blanc*

vegetable medley, basmati rice

Pan-Roasted Chicken Breast

pan gravy, roasted potatoes, market vegetables