



### Signature Cocktail

#### Pear Pleasure

Grey Goose LaPoire, Limoncello, Apple Juice,  
a Splash of Soda and Garnished with a Slice of Fresh Pear.  
\$9.75

### Appetizers

#### Soup of the Day

#### Shrimp Cocktail

Cocktail Sauce

#### \*House Smoked Salmon

Toasted Brioche and Citrus Herb Cream

#### Grilled Asparagus and Prosciutto

Parmesan Reggiano and Mushrooms

#### Mixed Greens

Hearts of Palm, Mandarin Orange,  
Coconut and Dijon Honey Dressing

### Burgers and Sandwiches

#### \*Grilled Beef Burger

Choice of Cheese, Lettuce, Onion, Tomato, French Fries

#### Turkey Burger

Thai Herbs, Grilled Pineapple,  
Sweet and Sour Red Pepper Relish

#### Classic French Dip

On Toasted Baguette with Au Jus

#### \*Sesame Crusted Sword Fish Burger

Ginger Slaw, Wasabi Mayonnaise, French Fries

#### Bruschetta with Roasted Peppers and Fresh Mozzarella

Arugula Salad

Your check may reflect applicable VAT for certain ports or itineraries.  
If you have any type of food allergy,  
please advise your server before ordering.

\*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.



### Entrées

#### Fettuccini with Porcini Mushrooms

Truffle Cream Sauce

#### \*Pan Seared Scallops and Shrimp

Artichoke and Chive Risotto, Veal Jus

#### Flounder Milanese

Arugula and Tomato Salad

#### Butter Roasted Breast of Chicken

Cheddar Cheese Polenta and Garlic Rosemary Jus

#### \*Premium Black Angus

#### New York Strip Steak

White Truffle Fries

### Desserts

#### Warm Espresso Chocolate Brownie

Macadamia Nut Ice Cream, Caramel Brittle

#### Carrot Cake

Homemade Orange Marmalade

#### Banana Cream Pie

Chocolate Caramel Drizzle, Toasted Coconut

#### Marinated Berries and Mango

Crispy Almond Wafer

#### Ice Cream and Sherbet Selection

