



*Special
Salad*

**Caesar Salad
for the Table**

Crisp romaine lettuce and
crunchy jumbo croutons,
sprinkled with Parmesan
shavings and served
family style.



Spirited Coffee Specialties

Royal Delight

Royal Caribbean's Signature Coffee Cocktail. Grand Marnier, Irish cream, Tuaca liqueur and espresso

Mocha Berry

Chambord raspberry liqueur and chocolate, topped off with piping hot coffee and fresh whipped cream

Kioki Coffee

Kahlúa, Brandy and a mound of whipped cream

Irish Coffee

Irish whiskey, piping hot coffee, whipped cream

Orange Coffee

Cointreau and whipped cream

Liqueurs

Cordials

Kahlúa • Drambuie • Bailey's Irish Cream • Cointreau • Sambuca • DiSaronno Amaretto

Cognacs and Armagnac

Hennessy V.S. • Courvoisier V.S.O.P. • Cles des Ducs Armagnac

Connoisseur's Corner

Dow's Vintage Port • Grappa • Royal Salute • Blanton's Bourbon • Louis XIII

*All Spirited Specialty Coffees and liqueurs are available at current bar pricing.



*Fresh from
the Baker's Oven*

Enjoy our selection of freshly baked breads

Starters

Fire Roasted Red Pepper Hummus (♾️ V)
With roasted marinated zucchini and toasted pita

Shrimp Cocktail
Plump shrimp served with cocktail sauce

Spinach Dip
Served warm with crisp tortilla chips

Roasted Pumpkin and Apple Soup (♾️)
With crème fraîche and fried sage

Onion Soup
Caramelized onions simmered in beef broth with Gruyère toast

Chilled Forest Berries and Buttermilk Soup (V)
A combination of fresh berries blended with buttermilk

Entrées

Grey Goose Vodka and Smoked Salmon Cream Pasta
Creamy sauce tossed with orecchiette pasta, finished with mushrooms and crushed tomatoes

Roasted Turkey
With apple bread dressing, pan gravy, creamy mashed potatoes and cranberry sauce

Grilled NY Strip Steak
Béarnaise sauce, fried potato wedges and zucchini

Indian Vegetable Curry (V)
Braised spiced garden vegetables with steamed rice and a refreshing cucumber-yogurt sauce



Chef's Signature Entrée

With inspiration and the finest ingredients, our chef has created a special entrée for your dining pleasure this evening

Mahi Mahi Tempura

Lightly battered and fried, with homemade sweet-and-sour sauce and stir-fried vegetables

Alternative Selections

Orecchiette with Marinara Sauce (☞ V)

Broiled Fillet of Norwegian Salmon (☞)

Grilled Chicken Breast with Seasonal Herbs (☞)

Grilled Black Angus Top Sirloin with Herb Butter (☞)

☞ – In keeping with today's increased nutritional awareness, our **Royal Lifestyle** dishes reflect a lighter, healthier fare.

V – Vegetarian selection

Wines

For wine selection and pricing, please ask your waiter for the *Royal Wine List*.

In an effort to support worldwide conservation measures, ice water is served upon request only.