

## SIGNATURE COCKTAIL

### Pear Pleasure

GREY GOOSE LAPOIRE, LIMONCELLO, APPLE JUICE, A SPLASH OF SODA AND GARNISHED WITH A SLICE OF FRESH PEAR \$9.75

## STARTERS

Soup of the Day

Shrimp Cocktail COCKTAIL SAUCE

\*House Smoked Salmon (SERVED ROOM-TEMPERATURE) 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 & 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

## 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

Half Rotisserie Kosher 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 HOUSEMADE ORANGE MARMALADE

Banana Cream Pie CHOCOLATE CARAMEL DRIZZLE, TOASTED COCONUT

Marinated Berries and Mango CRISPY ALMOND WAFER

Ice Cream and Sherbet Selection

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.