

Starters

Asparagus & Frisée Salad
Roasted Turkey | Potato Croutons
Pomegranate Vinaigrette

French Onion Soup
Gruyère Cheese Crouton

Roasted Squash Panzanella
Arugula | Butternut Squash | Brussels Sprouts
Sherry Vinaigrette

Garden Spring Lettuce Mix
Crunchy Garden Vegetables | Chives
Choice of dressing or vinaigrette:
Ranch, Italian, Blue Cheese, French, Thousand Island,
Mustard Vinaigrette, Balsamic Vinegar & Olive Oil

Wild Lump Crab Cakes
Sauce Marie | Frisée | Apple Slaw

Chicken & Matzo Ball Soup
Chicken Broth | Vegetables | Tagliatelle Noodles

Caesar Salad
Romaine Lettuce | Anchovies | Garlic Croutons
Caesar Dressing

Beef Burger Slider*
Country Potato Bun | Sriracha Cabbage Slaw

'New England' Clam Chowder
Clam Velouté | Potatoes | Bacon Bits

Norwegian Smoked Salmon Tartare*
Avocado | English Cucumbers | Lemon-Mustard Dressing

'Louisiana' Chicken Drums
Louisiana Hot Sauce | Spring Onions & Cucumbers

HOW DOES BEEF EARN THE CERTIFIED ANGUS BEEF® LABEL?

It's one thing to say *Certified Angus* is tastier than any type of beef you've had before. It's another to back it up with fact. The *Certified Angus Beef* brand is incredibly flavorful, tender and juicy thanks to high amounts of marbling in every cut. To get to that high amount, all cattle are grass-fed, giving the beef the great flavor we all enjoy. Only the best Choice and Prime grades are considered for this premium label after passing the brand's 10 science-based specifications for quality. Then, and only then, can truly exceptional Angus beef earn this distinction.

Classic Dishes

Roasted Chicken Breast
Mashed Potatoes | Grilled Shallot | Broccoli | Gravy

Flounder Milanese
Arugula Salad | Cherry Tomatoes | Red Onions
Chardonnay Vinegar

Spaghetti Bolognese
Minced Beef | Tomato | Basil

Striploin Steak*
Black Pepper Fingerling Potatoes | Onion Rings
Cajun Butter

Meat Lasagna al Forno
Minced Beef | Tomato Sauce | Mozzarella Cheese
Basil Pesto Drops

Vegetarian Lasagna Rolls
Pomodoro Sauce | Spinach
Portobello Mushrooms | Zucchini | Mozzarella Cheese

Turkey Sausage Lasagna
Spicy Marinara Sauce | Kale | Fennel Seeds
Ricotta Cheese | Smoked Cheddar Cheese

Main Courses

Papardelle & Duck Confit
Shiitake Mushrooms | Green Peas | Duck Jus

Grilled Atlantic Cod
Spinach & Mashed Potatoes | Carrots
Beurre Blanc Sauce

Surf & Turf
Broiled Lobster Tail & Sirloin Roast Beef
Drawn Butter | Beef Jus
Country Potato Wedges | Broccoli

Melanzane Parmigiana
Eggplant | Gorgonzola & Mozzarella Cheese
Marinara Sauce

Thai Green Chicken Curry
Steamed Basmati Rice | Toasted Garlic

Cuban Roast Pork
Pernil O Pierna Asada Estililo Cubano
Rice | Black Beans | Plantain | Mojo Sauce

Beef Meatballs
Mashed Potatoes | Peppercorn Sauce

Chef's Signature Dish

Whole Roasted Prime Rib*
Baked Potato: Sour Cream, Chives & Bacon
Corn on the Cob | Broccoli | Creamed Horseradish
Beef Jus

Wine Recommendations

North & South By Norwegian, Sauvignon Blanc
California ¹⁷ /28
Aromas and flavors of Meyer lemon, lime zest, stone
fruit, grapefruit with a refreshing and crisp finish

Bex, Riesling
Mosel, Germany ¹⁹ /37
Slate, peach, honeysuckle and cream scents with a hint
of sweetness and honeyed-mineral quality

Gabbiano, Chianti
Tuscany, Italy ¹⁷ /28
Soft and light Chianti with red cherry flavors and
spicy notes

Desserts

Milk Chocolate Mousse
Lemon Curd | Ruby Port Wine Reduction

Vanilla Cheesecake
Praline Sauce

Warm Chocolate Volcano
Strawberry Compote | Stracciatella Gelato

Pistachio Crème Brûlée
Florentine Tuile

Chocolate Butterscotch Brownie
No Sugar Added
Vanilla Ice Cream

Roasted Golden Apple
Amaretto Cream | Caramelized Almonds

Cherries Jubilee
Kirschwasser | Vanilla Ice Cream

YOUR CHECK MAY REFLECT AN ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.
A 15% GRATUITY WILL BE ADDED TO YOUR CHECK FOR ANY BEVERAGE ORDER. PRICES ARE
SUBJECT TO CHANGE.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.
*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR
UNDERCOOKED INGREDIENTS. 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.