

# welcome

Welcome to the Royal Caribbean International main dining room featuring our new and exciting menu! Each evening, enjoy a different menu of appetizers, main entrées, entrée-portion salads and desserts. Choose what you like, or consider the 'Chef's Inspiration,' a three-course dinner suggestion. You'll also notice our 'Classics' menu — favorites that are available every night of your cruise.

## SPECIAL DIETS

Our menu includes icons for dishes that meet special dietary needs. For gluten-free and lactose-free, just ask your waiter that the dish be prepared with either option. Vegetarian dishes, as well as healthful 3-course Vitality™ menu selections, are already prepared as such — no special request necessary.

# chef's inspiration

A three-course dinner suggestion

## STARTERS

### SMOKED FISH RILLETTES\* 🍷

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

OR

### SPINACH SALAD 🍷🌱

Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

## MAIN COURSE

### MOJO-MARINATED GRILLED PORK CHOP 🍷🌱

Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

## DESSERT

### CARROT CAKE

Layered with cinnamon-nutmeg cream cheese



# Wine & Dine

Save up to 25% off the list price of fine wines from around the world when you purchase a multi-bottle Wine & Dine package. Enjoy your bottles whenever you like, from the main dining room to Windjammer, or in Specialty Restaurants. Single bottles and glasses of wine are also available. Ask your waiter about wine pairings and package details.

\* gluten-free available 🍷 lactose-free available 🌱 vegetarian 🍷 Vitality™ dishes reflect a 3-course menu under 800 calories combined. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galley's are not food allergen-free environments.

\*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.



## MOJO

In the Caribbean, the namesake region we've sailed since 1970, mojo is the cornerstone sauce and marinade for many dishes. Mojo originated in the Canary Islands and has inspired regional variations from Cuba to Puerto Rico and beyond. Most mojos include olive oil, garlic, paprika and cumin with added flavorings such as vinegar, lemon, orange or lime juice.

# Starters

### STRAWBERRY, KIWI AND PINEAPPLE MEDLEY 🍷🌱🍷

Juicy, fresh fruit drizzled with sweet-tart lime syrup

### SMOKED FISH RILLETTES\* 🍷

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

### EGGPLANT AND ARTICHOKE TART 🌱🍷

Red pepper hummus, arugula, mascarpone cheese and a port wine-shallot reduction

### TOASTED FARRO AND LAMB BROTH 🍷

With root vegetables

### AROMATIC ASIAN COCONUT SEAFOOD SOUP 🍷🌱

Shrimp, bay scallops, calamari, mussels, ginger and lime

### WATERMELON AND RASPBERRY SOUP 🍷

Pistachio dust and mojito foam

### SPINACH SALAD 🍷🌱

Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

### ROYAL SHRIMP COCKTAIL 🍷

Served chilled with spicy-sweet Royal cocktail sauce

### ESCARGOTS BOURGUIGNONNE

Tender snails drenched in melted garlic-herb butter. *May be temporarily unavailable due to a world-wide shortage.*

### SIMPLE AND CLASSIC CAESAR SALAD 🍷

Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

# main courses

### SEAFOOD SPAGHETTI

Bay scallops, crab meat, mussels and peas with a lemon-Chardonnay reduction

### SOFT SHELL TORTILLAS 🍷🌱

Filled with grilled vegetables and served with soy chili

### MOJO-MARINATED GRILLED PORK CHOP 🍷

Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

### HORSERADISH-CRUSTED FILLET OF ATLANTIC SALMON 🍷🍷🌱

Celeriac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

### SLOW-ROASTED PRIME RIB\* 🍷🍷

Seasonal vegetables, baked potato and natural rosemary with jus

### STEAK AND SPINACH SALAD\* 🍷🍷

Fresh spinach, plum tomatoes, fresh mushrooms, toasted sunflower seeds, sliced New York steak and ranch dressing

# classics

### LINGUINI WITH POMODORO SAUCE 🌱

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

### MARINATED GRILLED CHICKEN BREAST 🍷

Natural jus and assorted vegetables

### BROILED FILLET OF ATLANTIC COD

Served with chef's choice of vegetables

### PREMIUM ANGUS BEEF SLIDERS 🍷

On a tomato brioche with steak fries and tarragon aioli

### AGED HAND-CUT MANHATTAN STRIP STEAK\* 🍷🍷

Grilled to order and served with garlic-herb butter and seasonal vegetables

## PREMIUM SELECTIONS

*Make it an evening to remember*

WHOLE MAINE LOBSTER (1¼-1½ POUNDS) 29.95  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON\* 16.95  
9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF\* 34.95  
6 ounce Maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce

*Includes choice of baked potato, mashed potato, rice and vegetable of the day*

15% gratuity will be added