

PORTOBELLO

Richly flavorful Portobello is a cremini mushroom that has been allowed to grow until its cap has broadened into a wide, flat shape. Grilled, marinated, stuffed and roasted or sautéed, the Portobello can stand on its own as a popular vegetarian alternative and enhances a broad range of dishes and sauces.



A three-course dinner suggestion

STARTERS

GOURMET MEATBALLS

Spicy sausage, portobello mushroom, provolone cheese, sautéed spinach, port wine sauce

(OR)

ROASTED GARDEN SALAD

Roasted vegetables, feta cheese, farro and white beans

MAIN COURSE

BEEF AND VEAL TORTELLACCI
Zucchini-garlic cream sauce

DESSERT

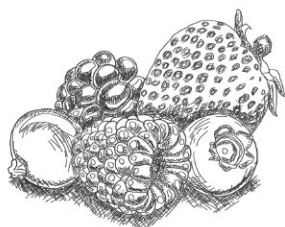
DRUNKEN KAHLÚA CAKE

Kahlúa-soaked chocolate sponge with sweet chocolate ganache frosting

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
261 WHITE BLEND, FERRARI-CARANO, FUMÉ BLANC, SONOMA, CALIFORNIA	11	45
662 CHARDONNAY, BUENA VISTA, CARNEROS, CALIFORNIA		45
713 WHITE BLEND, S. A. PRÜM, RIESLING, KABINETT, "PRÜM BLUE," MOSEL, GERMANY		45
621 CABERNET SAUVIGNON, CAYMUS, NAPA, CALIFORNIA		92
710 PINOT NOIR, DOMAINE DROUHIN, WILLAMETTE VALLEY, OREGON		79
365 ROSÉ, TORRES SANGRE DE TORO DE CASTA, CATALUNYA, SPAIN		30



SUGAR-FREE DESSERTS

Royal Caribbean offers the best sugar-free desserts at sea. We use many fresh ingredients, like fruits and fresh berries along with high-quality sugar substitutes, to provide healthier menu choices without sacrificing flavor or texture.



ROASTED GARDEN SALAD

Roasted vegetables, feta cheese, farro and white beans

SLOW-BAKED SALMON FILLET

Crisp lettuce, horseradish cream

GOURMET MEATBALLS

Spicy sausage, portobello mushroom, provolone cheese, sautéed spinach, port wine sauce

JALAPEÑO-POTATO SOUP

Creamy soup with a twist of heat and rich sour cream

CHICKEN CONSOMMÉ

Chicken strips, leeks, carrots and celery julienne

CHILLED MIXED BERRY AND YOGURT FRAPPE

Fresh mint leaf

BLT SALAD

Mixed lettuce, cucumbers, tomatoes, eggs, roasted shallots, crispy bacon strips

ROYAL SHRIMP COCKTAIL

Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE

Tender snails drenched in melted 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

BEEF AND VEAL TORTELLACCI

Zucchini-garlic cream sauce

BRIE AND ASPARAGUS QUICHE

Roasted plum tomatoes and a side salad

CRANBERRY-APPLE TURKEY ROULADE

Mashed potatoes, grilled squash, Brussels sprouts, turkey-sage reduction

PAN-SEARED SEA BASS AND TIGER SHRIMP

Tomatoes, olives, leeks and potatoes ragoût and a fennel butter sauce

GRILLED NY STRIP STEAK*

Sautéed mushrooms, wilted spinach, a baked tomato and BBQ-mustard sauce

TURKEY BLT SALAD

Roasted turkey breast, mixed lettuce, cucumbers, tomatoes, eggs, roasted shallots, crispy bacon strips



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 SALMON

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

*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 galaxies 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.