

STERLING STEAKHOUSE

PREMIUM SEAFOOD AND CHOP HOUSE

Cover Charge \$A25 per person

APPETIZERS

Black Tiger Prawn and Papaya Salpicon

Mustard Seed Aioli

Carpaccio of Beef Tenderloin, Parmesan Streams*

Extra Virgin Olive Oil

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam

Cured Olives, Grilled Asparagus

SOUPS AND SALAD

Shrimp and Pancetta Bisque

Chickpea Croutons

Black and Blue Onion Soup

Fresh Thyme, Jack Daniels, Roquefort Crust

The Grill Salad, Grape-Balsamic Dressing

Mesclun Greens, Roasted Bell Peppers, Hass Avocado

SEAFOOD

Pan-Roasted Chilean Sea Bass, Champagne Mouseline*

Leeks and Mushroom Ragout

Grilled Tiger Prawns in Whiskey, Chili and Garlic Marinade

Fried Onion Rice

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

New York Strip*

Traditional Thick Cut Sirloin - 12 Ounces, 340 grams

Kansas City Strip*

Traditional Bone-in Sirloin - 16 Ounces, 450 grams

Rib-Eye*

Rich with Heavy Marbling - 14 Ounces, 400 grams

Filet Mignon*

*Classic, Tender and Delicate
Princess Cut - 8 Ounces, 220 grams
Sterling Cut - 10 Ounces, 280 grams*

Porterhouse*

*The Best of Filet and Sirloin
Grilled on the Bone - 22 Ounces, 620 grams*

New Zealand Double Lamb Chops*

Rosemary Essence

Sterling Silver Pork Chop*

*Red Wine Jus
and Caramelized Apples*

Served with Choice of Potato and Garden Fresh Vegetables

*Loaded Baked Idaho Potato
Garlic and Herb French Fries
Red Skin Mashed Potatoes*

*Grilled Asparagus
Creamed Spinach
Sautéed Wild Mushrooms*

DESSERTS

Raspberry Crème Brulée

Sugar Cane Crust

Lemon Meringue Pudding Tart

Macadamia Nut Shortbread, White Chocolate Tuile

Seven Layer S'mores Stack

Graham Cracker, Marshmallow, Milk Chocolate

♥ Milk Chocolate and Peanut Butter Bar with Honey Roasted Peanuts

This delicious dessert is a tribute to the love and marriage of peanut butter and chocolate. The base, developed by Chef Love, is a moist cake made from almond flour and brown butter, layered with a silky smooth peanut butter cream and topped with a layer of milk chocolate mousse.



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard[®] Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.