

## 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.

## Chef's Inspiration

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

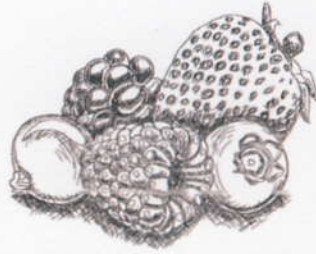
#### DRUNKEN KAHLÚA CAKE

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. PRUM, RIESLING, KABINETT, "PRUM 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.

## Starters

#### 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 celeriac julienne

#### CHILLED MIXED BERRY

AND YOGURT FRAPPÉ

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

#### TURKEY BLT SALAD

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

#### BEEF AND VEAL TORTELLACCI

Zucchini-garlic cream sauce

#### 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

#### CRANBERRY-APPLE TURKEY ROULADE

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

#### BRIE AND ASPARAGUS QUICHE

Roasted plum tomatoes and a side salad

## Classics

#### LINGUINI WITH POMODORO SAUCE

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

#### PREMIUM ANGUS BEEF SLIDERS

On a tomato brioche with steak fries and tarragon aioli

#### BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

#### MARINATED GRILLED CHICKEN BREAST

Natural jus and assorted vegetables

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

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

## CELEBRATE CRAVINGS

Make it an evening to truly remember with these special plates

#### MAINE LOBSTER (1¼-1½ POUNDS) 29.95

Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

#### SURF AND TURF\* 37.50

Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

#### CHOPS GRILLE FILET MIGNON\* 14.95

10 ounces of thick and flavorful tenderloin

Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

15% gratuity will be added

# gluten-free available    L lactose-free available    V 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 galleys 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.

# desserts

## DRUNKEN KAHLÚA CAKE

Kahlúa-soaked chocolate sponge with  
sweet chocolate ganache frosting

## HONEY-WALNUT TART

Roasted walnut toffee crumble, vanilla ice cream

## ORANGE MOUSSE

Marinated berries and mango sauce

## LOW-FAT PEACH MELBA

Low-fat almond cookie, poached peach,  
vanilla ice cream, raspberry sauce

## SUGAR-FREE VANILLA-MANGO CREAM

Lush mango compote, fresh mint

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

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## SIGNATURE DESSERTS

### BBB CRÈME BRÛLÉE

Baileys Irish cream-flavored crème brûlée with caramelized bananas

### CHOCOLATE SENSATION

Espresso sponge, chocolate truffle mousse,  
almond icing and chocolate glaze

### ROYAL CHEESE PLATE

Daily selection of cheeses with fig and date  
compote, artisan dried fruit bread

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## ESPRESSO BEVERAGES

ESPRESSO • CAPPUCINO

LATTE • CAFÉ MOCHA

Royal Caribbean International® exclusively serves espresso and fresh-brewed coffee  
from Seattle's Best Coffee®. Available in regular or decaffeinated at current bar pricing.

Your check may reflect an additional tax for certain ports or itineraries.  
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International galley are not food allergen-free environments.

 *gluten-free available*  *lactose-free available*  *vegetarian*

 *Vitality<sup>sm</sup> dishes reflect a lighter, healthier fare*