

Captain's Welcome Dinner

Ruby Princess

Appetizers

Applewood Smoked Duck Breast*
with a zesty cranberry-blackberry relish and baby green salad

- (V) Stilton Mousse and Waldorf Salad
fluffy cheese mousse enhanced with sour cream and apple & celery slaw

Crabmeat and Monterey Jack Cheese Quiche
baked in savory pie crust and served with charred red pepper salsa

Always Available

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

- (V) Classic Caesar Salad
crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons;
anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*
vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus
lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Tarragon Jus*
market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*
marinated choice American beef, slow roasted, served medium-well
with chimichurri or BBQ sauce, vegetables of the day and steak fries

(V) Vegetarian

If you have any food related allergies or special dietary requirements, please
make sure to contact only your Headwaiter or the Maitre d'Hôtel.

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

Soups and Salad

French Onion Soup
gratinated with gruyère cheese crouton

Creamy Asparagus Soup
a recipe from Master Chef Alfredo with poached salmon dumplings

- (V) Chilled Sweet Corn and Potato Soup
flavored with jalapeno, shredded basil and smoked tomatoes
- (V) Butter Lettuce, Curly Endive, Radicchio & Arugula Salad
choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle alla Rustica
bowtie pasta with tender veal, morel mushrooms and green peas
in cream sauce

- (V) Fettuccine Alfredo in Crisp Parmesan Basket
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

Pan-Seared Barramundi with Chive & Mustard Seed Butter Sauce
over melted leeks with green asparagus and potato batons

Shrimp "Daniele"
broiled tiger shrimp glazed with Café de Paris butter, broccoli
and vegetable fried rice

Roasted Cornish Game Hen with Pan Jus
on a bed of potato & mushroom ragout with pea pods

Grilled Medallions of Beef Tenderloin
with Madeira-Truffle Demi-Glace*
an array of glazed carrots, pattypan & zucchini squash, almond croquettes

Home-Style Cuisine: Rosemary Rubbed Roast Leg of Lamb
with Mint Jelly*
on natural pan juice with string beans, provencale tomato
and chateau potatoes

- (V) Crustless Spinach & Potato Flan with Spicy Tomato Sauce
asparagus spears, zucchini batons, cherry tomatoes and roast potatoes