

Dinner

Starters

Daily Specials

Salmon Poke Bowl*

raw salmon in traditional poke marinade, wakame, edamame

**Greek Salad**

tomato, cucumber, bell pepper, red onion, Kalamata olives, feta

Mozzarella-Stuffed Meatball

with fresh mozzarella and a hint of basil

Fire-Roasted Tomato Cream Soup

basil pesto

Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

Shrimp Cocktail

classic horseradish cocktail sauce, fresh lemon

French Onion Soup

Gruyère crostini

Entrées (+)

Daily Specials

Lasagna

layered with tomato and Parmigiano Reggiano

Grilled Calamari Steak

creamy white beans, lemon caper sauce

Slow Roasted Prime Rib*

baked potato, steamed broccoli

Southern-Style Fried Chicken

French fries, coleslaw

**Chef's Indian Vegetarian**

today's curated lentil and vegetable selection

Pennette Pasta

choice of Bolognese, Alfredo, or fresh tomato basil sauce

Grilled Chicken Breast

mashed potatoes, seasonal vegetables

Grilled Atlantic Salmon*

rice pilaf, seasonal vegetables

New York Strip Steak*

choice of herb butter, chimichurri, or green peppercorn sauce

⁽⁺⁾ A surcharge of \$ 5 for a second entrée or more, excluding the pasta dishes, applies.

Steakhouse Selection

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

Broiled Cold Water Lobster Tail

hot drawn butter

\$ 19.99

Linz Heritage Angus*

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

\$ 19.99

Side Dishes

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.

Vegetarian

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If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Desserts

Coconut Pistachio Dacquoise

coconut biscuit, pistachio mousseline, raspberry coulis

Crema Catalana

caramel sauce

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Pumpkin and Oat Cake

cinnamon sauce

Ice Cream and Sorbet

please ask your waiter about our daily selection of ice cream and sorbets



No Sugar Added Ice Cream

please ask your waiter about our daily selection

Sommelier's Recommendations

Sparkling Wine

Valdo, Prosecco DOC, Italy



\$ 14



\$ 49

White Wines

Mer Soleil, Chardonnay, California

\$ 86

Meridian, Chardonnay, California

\$ 14

\$ 49

Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15

\$ 54

Red Wines

Bonterra, Cabernet Sauvignon, California

\$ 58

Wolf Blass, Yellow Label Shiraz, Australia

\$ 14

\$ 49

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



Vegan



No Sugar Added