

# Dinner

## Starters

### Daily Specials

**Moules Marinières**

mussels in a creamy white wine sauce

**Chicken Lettuce Wraps**

spiced chicken, chilled iceberg, pickled radish slaw

**Spinach Salad**

caramelized walnuts, crispy bacon

**Italian Wedding Soup**

meatballs, tender green leaves, grated Parmesan

**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 <sup>(+)</sup>

### Daily Specials

**Tagliatelle with Seafood**

garlic San Marzano tomato sauce, clams, mussels and shrimp

**Broiled Swordfish**

extra virgin olive oil, garlic, oregano

**Thai Chicken Red Curry**

mildly spiced, bell peppers, jasmine rice

**Cabernet-Braised Short Ribs**

Gorgonzola polenta, assorted vegetables, herb gremolata

**Stuffed Portobello**

sautéed spinach, goat cheese

**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

<sup>(+)</sup> 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.

**V** 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

### Gâteau Opéra

almond biscuit, chocolate and coffee cream

### Warm Apple Strudel

vanilla sauce

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

### New York Cheesecake

strawberry compote



### Carrot Cake

orange 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

Domaine Chandon, Brut Classic, California



\$ 60

### White Wines

La Crema, Chardonnay, California

\$ 16

\$ 63

Matua, Sauvignon Blanc, New Zealand

\$ 14

\$ 49

### Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15

\$ 54

### Red Wines

Franciscan Estate, Cabernet Sauvignon, California

\$ 77

Errazuris, Carménère, Chile

\$ 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