

Dinner

Starters

Daily Specials

Escargots à la Bourguignonne

snails in wine butter sauce with garlic and parsley

Seafood Newburg

shrimp, scallops, and mussels in rich creamy sauce

**Beetroot Salad**

goat cheese cream, black truffle emulsion

**Broccoli Cheddar Soup**

garlic croutons

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

Fettuccine Alfredo

blackened chicken, fresh garlic, grated Parmesan

Jumbo Shrimp Frà Diavolo

spicy tomato sauce, creamy herb risotto

Fish and Chips

batter-fried fish filet, fries, tartar sauce

Roasted Beef Tenderloin*

Dauphinoise potatoes, seasonal vegetables, cognac mushroom sauce

**Tofu Vegetable Teriyaki**

wok-fried with rice noodles

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



Vegan

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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

Dulce de Leche Cream Cake

dark chocolate sauce

Vanilla Cream

wild berry coulis

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Layered Apple Cake

apple compote, 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

Champagne

Veuve Clicquot, Yellow Label Brut, France



\$ 110

White Wines

Santa Margherita, Pinot Grigio, Italy

\$ 74

Caymus, Conundrum, California

\$ 19 \$ 74

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 17 \$ 69

Red Wines

Pasquier Desvignes, Châteauneuf-du-Pape, France

\$ 80

La Crema, Pinot Noir, California

\$ 18 \$ 72

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