



STARTERS

Daily Specials



Caprese Salad

sliced tomatoes, fresh mozzarella, basil pesto

Fried Calamari and Zucchini

homemade marinara

Italian Antipasto

assorted Italian cold cuts, grilled vegetables, grissini

Minestrone Genovese

fresh seasonal vegetables, 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

Linguine alle Vongole

clams, garlic, white wine reduction

Baked Grouper

with cherry tomatoes and Kalamata olives, lemon potatoes

Chicken Parmigiana

spaghetti marinara, steamed broccoli

Veal Ossobuco

Parmesan polenta, seasonal vegetables, rich red wine veal sauce, gremolata



Voodles Primavera

spiral-cut zucchini, carrots and squash coated in a hearty tomato sauce

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 second entrée or more, excluding 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

\$ 19.99

hot drawn butter

Linz Heritage Angus*

\$ 19.99

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

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

ENG

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

Limoncello Cake

limoncello cream, sponge cake, wild berry coulis

Tiramisù

mascarpone cream and Marsala wine cake, espresso-ladyfingers

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Plum and Apple Crumble

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

Nicolas Feuillatte, Brut, France

 \$ 16  \$ 66

White Wines

Santa Margherita, Pinot Grigio, Italy

\$ 74

Robert Mondavi, Private Selection Chardonnay, California

\$ 14 \$ 49

Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15 \$ 54

Red Wines

Col d'Orcia, Brunello di Montalcino, Italy

\$ 80

Mirassou, Pinot Noir, California

\$ 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