

# Dinner

## Starters



### Bay Scallop Ceviche\*

plantain chips

### Spanish Delights

chorizo, Manchego cheese, roasted red bell peppers, olives, and grilled mushrooms

### Chicken Croquettes

mustard sauce



### Fire-Roasted Tomato Cream Soup

mozzarella and basil pesto

## Chef's Suggestion

### Blackened Grouper with Lime and Creole Spices

pineapple mint relish, coconut rice, braised ladies' fingers

#### Did you Know?

*Blackening often associated with Cajun cuisine.*

*The food is dipped in melted butter and sprinkled with herbs and spices.*

*It's then cooked in a very hot skillet. The brown-black color of the crust results from a combination of browned milk solids from the butter and charred spices.*

## Entrées

### Grilled Calamari Salad

tomatoes, chorizo, cilantro, garbanzos, garlic and herbs

Spanish sherry vinaigrette

### ••• Fresh Pasta Made on Board

### Lasagna Bolognese

au gratin with beef sauce, béchamel and Parmigiano Reggiano

### Slow-Roasted Prime Rib of Beef Crusted with Freshly Cracked Peppercorns\*

loaded baked potato, oven-roasted herbed tomato, and freshly steamed broccoli

### Southern-Style Fried Chicken and Waffles

hot honey



### Punjabi Tadka

mixed bean dal with rice and roti bread

## Desserts

### Coconut Pistachio Dacquoise

coconut biscuit, pistachio mousseline, raspberry coulis

### Crema Catalana

caramel sauce

### New York Cheesecake

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



### Warm Apple Crumble

vanilla ice cream

### Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



### No Sugar Added Ice Cream

ask your waiter for our daily selection

### Cheese Plate

### Fresh Fruit Plate



## Featured Selection

<b>Meats by Linz*</b> 8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce	\$ 19.99
<b>Meats by Linz*</b> 14-oz Porterhouse steak with béarnaise or green peppercorn sauce	\$ 19.99
<b>Broiled Cold Water Lobster Tail</b> hot drawn butter	\$ 19.99
<b>Side Dishes</b> seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed seasonal vegetables, steamed rice, or whipped potatoes	

18% restaurant gratuities automatically added to all purchases.

## Classic Favorites

<b>Chilled Jumbo Shrimp Cocktail</b> horseradish cocktail sauce	
<b>French Onion Soup</b> splash of Jack Daniel's, Gruyère cheese crostini	
<b>Caesar Salad</b> crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing	
<b>Mezzi Paccheri</b> fresh tomato basil sauce or Alfredo sauce	
<b>Spaghetti Aglio e Olio</b> with garlic and olive oil	
<b>Pasta Bolognese</b> with meat sauce	
<b>Grilled Atlantic Salmon*</b> choice of starch and sautéed seasonal vegetables	
<b>New York Strip Steak*</b> choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce	
<b>Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs</b> choice of starch and seasonal vegetables	

## Sommelier Recommendations



### White Wines

Mer Soleil, Chardonnay, California	\$ 74
Clos du Bois, Chardonnay, California	\$ 12 \$ 48

### Rosé Wines

Gérard Bertrand, Côtes des Roses Rosé, France	\$ 11 \$ 44
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### Red Wines

Kendall-Jackson, Special Select Cabernet Sauvignon, California	\$ 52
Peter Lehmann, Portrait Shiraz, Australia	\$ 10 \$ 40

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.

Vegetarian Vegan No Sugar Added Deliciously Healthy

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.

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