

Dinner

Starters

Moules Marinières

mussels in a creamy white wine sauce

V Goat Cheese and Pear Salad

shaved crisp pears served with crumbled goat cheese, candied walnuts, and aged balsamic vinaigrette

Grilled Green Asparagus

hollandaise sauce, pancetta chips

V Provençal Country Vegetable Soup

with lentils and sourdough croutons

Chef's Suggestion

Chicken Coq au Vin-Style

in red wine with pearl onions, mushrooms, and bacon morsels

Did you Know?

Legends point the existence of this dish to ancient Gaul & Julius Caesar. The rooster was a symbol of valor. Besieged by the Romans, the chief of the tribe Arverne, sent a symbolic rooster to Caesar to show they would never be defeated. Caesar returned this gesture with a twist, serving the chief with a dish of rooster in wine.

Entrées



Grilled Mahi-mahi Nicoise Salad*

warm green beans, potatoes, Kalamata, olives, red onion and a poached egg
French dressing

• Fresh Pasta Made on Board

Tagliatelle with Seafood

freshly prepared tagliatelle tossed in a garlic San Marzano tomato sauce with little neck clams, black mussels, and shrimp, garnished with fresh basil leaves

Broiled Swordfish*

light salmoriglio sauce made of extra virgin olive oil, garlic, parsley, oregano, grilled vegetable medley

Cabernet-Braised Short Ribs

Gorgonzola polenta, assorted vegetables, herb gremolata



Roasted Vegetable Tajine

slow-roasted potatoes, red onion, peppers and tomatoes with fragrant quinoa and a creamy coconut sauce

Desserts

Gâteau Opéra

almond biscuit, chocolate and coffee cream

Warm Apple Strudel

vanilla 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



Light Vanilla Chantilly Cream

diced fresh fruit

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

• 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.

Featured Selection

Meats by Linz*

8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce \$ 19.99

Meats by Linz*

14-oz Porterhouse steak with béarnaise or green peppercorn sauce \$ 19.99

Broiled Cold Water Lobster Tail

hot drawn butter \$ 19.99

Side Dishes

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

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad

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

Mezzi Paccheri

fresh tomato basil sauce or Alfredo sauce

Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognese

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

Sommelier Recommendations

Sparkling Wines

Domaine Chandon, Brut Classic, California



\$ 52

White Wines

Matua, Sauvignon Blanc, New Zealand

\$ 10 \$ 40

Rosé Wines

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 11 \$ 44

Red Wines

Franciscan Estate, Cabernet Sauvignon, California

\$ 67

Ravenswood, Zinfandel, California

\$ 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.



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.