

Lunch

Starters

Conch Fritters

Key lime tartar sauce



Golden-Fried Mozzarella Sticks

with our delicious homemade marinara sauce

Soup of the Day

prepared fresh every day, ask your server for today's special

Entrées

Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, anchovies, traditional Caesar dressing and your choice of grilled shrimp or chicken

Tex-Mex Chicken Salad

grilled BBQ chicken, mixed greens, cucumbers, julienne red and yellow bell peppers, cheese, and crispy bacon

Philly Cheesesteak Sandwich

long hoagie roll with griddled beef, provolone cheese, onions and bell peppers, fries

Signature Burger*

1/3 lb beef burger, melted sharp cheddar cheese, applewood smoked bacon, caramelized onions and golden honey BBQ sauce, fries



The Vegan Burger

vegetable patty, sesame bun, lettuce, onion, tomato and spicy mustard sauce, sweet potato fries

Linguini with Clams

garlic, chili pepper and parsley in extra virgin olive oil

Seared Spiced Mahi-Mahi Fillets

saffron velouté, mint-flavored grilled vegetables

Veal Scaloppini Piccata

lemon and caper butter sauce, potato purée, green beans



Tofu Ragout

vegetables in soy sauce with sesame seeds

Baked Just for You

Fresh from the oven every day

Lime Cake, Ice Cream and Sorbet, No Sugar Added Ice Cream, French baguette, Grissini

Desserts

New York Cheesecake

with your choice of: chocolate fudge sauce, butterscotch sauce, or berry fruit compote

Boston Cream Pie

sponge layered with mousseline cream and glazed with chocolate cream

Tres Leches Cake

vanilla whipped cream



Lime Cake

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

JELLYBEANS

Sommelier Recommendations

Sparkling Wines

Prosecco DOC, Valdo, Italy

\$ 10 \$ 40

White Wines

Ferrari-Carano Fumé Blanc, California

\$ 47

Woodbridge, Chardonnay, California

\$ 9 \$ 35

Rosé Wines

Château d'Esclans, Whispering Angel, France

\$ 15 \$ 60

Red Wines

Marchesi de Frescobaldi, Rèmole, Italy

\$ 40

Mirassou, Pinot Noir, California

\$ 9 \$ 37

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. Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.



Vegetarian



Vegan



No Sugar Added