

— APPETIZERS —

CHICKEN LETTUCE WRAPS 🍴

*Minced Chicken, Water Chestnuts, Bamboo Shoots, Iceberg Lettuce*

ASIAN SPARERIBS WITH VEGETABLE SUMMER ROLL

*Lime Chili Dip*

ROASTED BEET SALAD ✓

*Watercress, Balsamic Glaze, Pumpkin Seed Brittle*

BRUSCHETTA ✓

*Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes,  
Garlic, Basil & Olive Oil*

SMOKED MOZZARELLA RAVIOLI

*Lobster Cream Sauce*

MINISTRONE SOUP ✓

*Vegetable Broth, White Beans, Garden Vegetables*

WHITE CHEDDAR AND POTATO SOUP

*Crème Fraîche, Chives*

FRENCH ONION SOUP

*Gruyère Cheese Crouton*

WALDORF SALAD ✓

*Granny Smith Apples, Grapes, Celery, Candied Walnuts*

PEAR AND GORGONZOLA SALAD ✓

*Mixed Greens Wrapped in Cucumber, Poached Pear, Pecans, Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Focaccia Crouton,  
Parmesan Cheese, Caesar Dressing*

— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK\* 🍴

*French Fries, Peppercorn Sauce*

BREADED FLOUNDER FILLET

*Arugula Salad, Cherry Tomatoes, Mustard Remoulade*

HERB-CRUSTED ROTISSERIE CHICKEN 🍴

*Mashed Potatoes, Broccoli*

SHRIMP FETTUCINI ALFREDO

*Parmesan Cream Sauce, Mushrooms*

CARVED WHOLE-ROASTED PORK LOIN 🍴

*Grilled Asparagus, Sweet Potato Mash, Pear-Brandy Jus*

3-CHEESE BAKED ZITI ✓

*Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce*

— TODAY'S FEATURED ENTRÉES —

**WHOLE-ROASTED SIRLOIN\***

*Loaded Baked Potato, Creamed Spinach, Horseradish, Beef Gravy*

**CHICKEN MADEIRA**

*Madeira Mushroom Sauce, Roasted Bell Pepper Risotto*

**ALMOND-CRUSTED RUBY RED TROUT\***

*Buttered Green Beans, Mashed Potatoes*

**BANG BANG CHICKEN AND SHRIMP** 🌶️

*Curry, Peanuts, Coconut, Jasmine Rice, Vegetables*

**RIGATONI PRIMAVERA WITH PESTO** ✓

*Vine Ripe Vegetables, Shaved Parmesan Cheese*

**BARBECUE MIXED GRILL**

*Pork Ribs, Bratwurst, Chicken, Bourbon Barbecue Sauce,  
Sweet Potato Fries, Broccoli*

— WINE RECOMMENDATIONS —

**CAVA**

**PERE VENTURA "CUVEE SPECIAL" BRUT**

*Catalonia, Spain*

*Its well-balanced structure, elegance and sensorial richness  
form an unmistakable personality.*

**\$29**

**SAUVIGNON BLANC**

**EAST & WEST NORWEGIAN PROPRIETARY WINE**

*California*

*Bursting with tropical aromas including pineapple and passionfruit with hints of  
grapefruit and fresh basil, this refreshing wine offers a lightly creamy  
mouth feel and a pleasant, round finish*

**\$27**

**PINOT NOIR**

**LOUIS JADOT**

*Burgundy, France*

*Aromas and flavors of red cherries and wild strawberries*

**\$39**

✓ = Vegetarian   🌾 = Gluten-free   🌶️ = Spicy

If you have any type of food allergy, please advise your server before ordering.

Your check may reflect an additional tax in certain ports or itineraries.

A 20% gratuity and beverage service charge will be added to your check.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase  
your risk of foodborne illness, especially if you have certain medical conditions.