

Dinner

Starters

Daily Specials

Moules Marinières

mussels in a creamy white wine sauce

Chicken Lettuce Wraps

spiced chicken, chilled iceberg, pickled radish slaw

Spinach Salad

caramelized walnuts, crispy bacon

Italian Wedding Soup

meatballs, tender green leaves, grated Parmesan

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

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Entrées (+)

Daily Specials

Tagliatelle with Seafood

garlic San Marzano tomato sauce, clams, mussels and shrimp

Broiled Swordfish

extra virgin olive oil, garlic, oregano

Thai Chicken Red Curry

mildly spiced, bell peppers, jasmine rice

Cabernet-Braised Short Ribs

Gorgonzola polenta, assorted vegetables, herb gremolata

V Stuffed Portobello

sautéed spinach, goat cheese

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 a second entrée or more, excluding the 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.

V Vegetarian

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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

Gâteau Opéra

almond biscuit, chocolate and coffee cream

Warm Apple Strudel

vanilla sauce

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Carrot Cake

orange 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

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Sommelier's Recommendations

Sparkling Wine

Domaine Chandon, Brut Classic, California



\$ 60

White Wines

La Crema, Chardonnay, California

\$ 16 \$ 63

Matua, Sauvignon Blanc, New Zealand

\$ 14 \$ 49

Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15 \$ 54

Red Wines

Franciscan Estate, Cabernet Sauvignon, California

\$ 77

Errazuris, Carménère, Chile

\$ 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