

Caribbean Dinner



Starters

Daily Specials

Guadeloupe-Style Coconut Shrimp
batter-fried, mango sauce

V Callaloo, Spinach and Artichoke Dip
tortilla chips

Pimento-Spiced Chicken Quesadilla
black bean salsa, pico de gallo

V Black Bean Soup
root vegetables, chopped scallions

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

Penne with Chicken and Sausage
creamy pasta tossed with grilled chicken, Caribbean-style sausage

Blackened Red Snapper with Lime and Creole Spices
pineapple mint relish, coconut rice, braised okra

Slow-Roasted Jerk Pork Loin
rice and beans, fried plantain, jerk-infused pan gravy

Jamaican Pepper Steak
slow-braised beef, peppers and onions, rice, yuca fries

V Vegetable Rundown
pumpkin, sweet potatoes and beans stewed in coconut milk
with mild scotch bonnet and thyme

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 **V** Vegan

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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

Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Lime Coconut Cake

mango compote

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

Valdo, Prosecco DOC, Italy

 \$ 14  \$ 49

White Wines

Kim Crawford, Sauvignon Blanc, New Zealand

\$ 58

Danzante, Pinot Grigio, Italy

\$ 14 \$ 49

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 17 \$ 69

Red Wines

Terrazas de los Andes, Malbec, Argentina

\$ 68

Robert Mondavi, Private Selection Cabernet Sauvignon, California

\$ 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

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. 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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