

Dinner

Starters

Daily Specials

Crispy Maryland Crab Cakes

whole grain Dijon mustard, fresh slaw

**Leek and Porcini Mushroom Quiche**

mixed greens, creamy basil sauce, cream of balsamic vinegar

Beef Carpaccio*

Parmigiano Reggiano, extra virgin olive oil and fresh herbs

**Butternut Squash Soup**

sage cream, sourdough croutons

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 Pasta in a Light Gorgonzola Cream Sauce**

arugula, cherry tomatoes, shaved Parmesan

Fisherman's Wharf Cioppino

sourdough crostini, fish, shrimp, clams, scallops, herbs and vegetables

Fried Pork Chop

rustic root vegetable mash, braised collard greens, apple cider jus

Herbed Roasted Lamb Leg*

oven-roasted potato wedges, tomatoes, sautéed bell peppers and zucchini

**Braised Cabbage Roll**

stuffed with rice and vegetables

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.

Vegetarian

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

Snickers Cake

salted caramel sauce

Berry Pavlova

crispy meringue shell, marshmallow heart, wild berries

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Warm Apple Tart

almond cream, vanilla 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

Valdo, Prosecco DOC, Italy



 \$ 14 \$ 49

White Wines

Mer Soleil, Chardonnay, California

Castello di Poggio, Moscato, Italy

 \$ 86
 \$ 14 \$ 49

Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15 \$ 54

Red Wines

Oberon, Cabernet Sauvignon, California

Cline Cellar, Zinfandel, California

 \$ 16 \$ 66
 \$ 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.



No Sugar Added