

D I N N E R



STARTERS

SMOKED TOMATO SOUP

crème fraîche, garlic focaccia croûtons, basil pesto

GOAT CHEESE & TOMATO TART

ratatouille, balsamic reduction

MARYLAND STYLE CRAB CAKE

tomato-cucumber salad, creamy old bay sauce

CREAMY SALMON RILLETTE*

cucumber-caper salad, caviar

CLASSICS

BAKED FRENCH ONION SOUP

gruyère cheese, herb croûton

“CAESAR” SALAD

hearts of romaine, focaccia croûtons, parmesan cheese

GARDEN SALAD

mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL

horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY

hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE

garlic parsley butter

ENTRÉES

YUKON GOLD POTATO GNOCCHI

barolo braised beef ragú, pecorino cheese, italian parsley

PAN SEARED HALIBUT

fondant potato, haricots verts, black truffle emulsion

BROILED LOBSTER TAIL

lemon saffron rice, drawn butter

GRILLED CHICKEN BREAST

celery root mash, baby carrots, natural gravy

ROASTED PRIME RIB

mashed potatoes, seasonal vegetables, horseradish au jus

RICOTTA AND SPINACH QUICHE

asparagus, arugula, marinated cherry tomatoes

CLASSICS

BROILED ATLANTIC SALMON*

hollandaise sauce

ROASTED CHICKEN BREAST

thyme jus

NEW YORK STRIP LOIN*

herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE

beef ragoût, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER

GOAT CHEESE & TOMATO TART

ratatouille, balsamic reduction

ENTRÉE

BROILED LOBSTER TAIL

lemon saffron rice, drawn butter

SELECTS

WHOLE MAINE LOBSTER

1.25 lbs. – 1.5 lbs.

broiled, grilled or steamed, served with drawn butter or fresh garlic-herb butter \$29.95

CHOPS GRILLE FILET MIGNON*

9 ounces of roasted beef tenderloin with your choice of sauce \$16.95

SURF AND TURF*

6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce \$34.95

includes choice of baked potato, mashed potato, rice and seasonal vegetables

an 18% gratuity will be added



gluten-free



lactose-free



vegetarian

*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.

Please inform your waiter if you have any food allergies or dietary needs.
Royal Caribbean International galleys are not food allergen-free environments.

D I N N E R



STARTERS

SHRIMP BISQUE

brandy, chive sour cream

KALE SALAD

roasted squash, dried cherries,
caramelized pecans, lemon vinaigrette

BAY SCALLOP GRATIN

garlic-herb butter, olive breadstick

CHARCUTERIE

prosciutto, mortadella, salami, bresaola,
olives, pickled caponata chilis

CLASSICS

BAKED FRENCH ONION SOUP

gruyère cheese, herb croûton

“CAESAR” SALAD

hearts of romaine, focaccia croûtons, parmesan cheese

GARDEN SALAD

mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL

horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY

hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE

garlic parsley butter

ENTRÉES

LINGUINI VONGOLE

clams, olive oil, white wine, garlic

SEARED BARRAMUNDI

cauliflower, sautéed spinach, candied pine nuts,
tomato-caper emulsion

COQ AU VIN

mashed potatoes, red wine, pearl onions,
mushrooms, bacon

PAN-SEARED DUCK BREAST*

stir-fried chinese cabbage, orange-hoisin sauce,
jasmine rice

ROASTED PRIME RIB

sautéed potatoes, onions, bacon, cabernet reduction

PORCINI MUSHROOM FARRO RISOTTO

black truffle oil, parmesan shavings

CLASSICS

BROILED ATLANTIC SALMON*

hollandaise sauce

ROASTED CHICKEN BREAST

thyme jus

NEW YORK STRIP LOIN*

herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE

beef ragoût, roasted garlic, san marzano tomatoes,
pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER

BAY SCALLOP GRATIN

garlic-herb butter, olive breadstick

ENTRÉE

PAN-SEARED DUCK BREAST*

stir-fried chinese cabbage, orange-hoisin sauce,
jasmine rice

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STARTERS

SHELLFISH CONSOMMÉ 🌿
saffron broth, baby shrimps, leeks, tomatoes

ICEBERG WEDGE 🌿
tomato, applewood smoked bacon,
crumbled blue cheese dressing

ASIAN STYLE PORK TACOS 🥤
sweet chili, scallions, peppers, red onions, pork crackling

SALMON TARTARE*
trout caviar, cilantro, toasted bread

CLASSICS

BAKED FRENCH ONION SOUP
gruyère cheese, herb croûton

"CAESAR" SALAD
hearts of romaine, focaccia croûtons, parmesan cheese

GARDEN SALAD 🌿🥤🌿
mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL 🌿🥤
horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY 🌿🥤🌿
hand-cut selection of fruits

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

ENTRÉES

CHICKEN PARMIGIANA
rigatoni pasta, ratatouille, creamy marinara sauce

GARLIC TIGER SHRIMP
seasonal vegetables, lemon butter sauce

LEMON & THYME ROASTED CHICKEN 🌿
baked sweet potatoes, snow peas, yogurt-tahini dressing

ROASTED LAMB RACK* 🌿
mashed potatoes, grilled vegetables, thyme reduction

STEAK DIANE* 🥤
crispy pomme frites, creamy mushroom cognac sauce

PESTO TAGLIATELLE 🌿
sun-dried tomatoes, basil, roasted garlic, cremini mushrooms

CLASSICS

BROILED ATLANTIC SALMON* 🌿
hollandaise sauce

ROASTED CHICKEN BREAST 🌿
thyme jus

NEW YORK STRIP LOIN*
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragoût, roasted garlic, san marzano tomatoes,
pecorino romano, basil

CHEF'S RECOMMENDATION

STARTER
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trout caviar, cilantro, toasted bread

ENTRÉE
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rigatoni pasta, ratatouille, creamy marinara sauce

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