

## Starters

### CHICKEN WALDORF SALAD

diced chicken tossed with apples, grapes, celery and walnuts in a creamy Waldorf dressing

### ANTIPASTI

a selection of Italian cold cuts and cheeses, stuffed sweet peppadew peppers, kalamata olives and crostini

### MARYLAND STYLE CRAB CAKE

sautéed until golden brown, with creamy Old Bay® sauce and tomato-cucumber salad

### WILD MUSHROOM SOUP

a rich blend of wild mushrooms with cream in a vegetable broth finished with chives and white truffle oil

### *classics*

### BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croûtons baked with Gruyère cheese

### CAESAR SALAD

romaine, garlic croûtons, Parmesan, creamy Caesar dressing

### SHRIMP COCKTAIL

chilled shrimp, horseradish cocktail sauce, fresh lemon

### ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

### GARDEN SALAD

fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

### ARTISAN CHEESE PLATE

assorted cheeses, fig and date chutney, dried fruit bread

## Premium Selections

*Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice*

†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

no sugar added

## Main Courses

### BATTERED FISH AND SEAFOOD

fried cod filet, sea scallops and shrimp, paired with minted peas, mashed potatoes, creamy rémoulade and grilled lemon

### SOUTHERN FRIED CHICKEN

seasoned and breaded chicken, buttery mashed potatoes, flavorful gravy, corn on the cob

### SLOW-ROASTED PRIME RIB\*

tender beef with potato croquettes, broccoli, grilled tomato and horseradish au jus

### CARIBBEAN JERK PORK CHOP

grilled marinated pork chop paired with rice and beans, plantains and Jamaican fried dumplings

### BAKED POLENTA AND FETA CHEESE

creamy corn polenta, feta cheese, crisp grilled vegetables, a rich San Marzano tomato sauce and olive oil

### *classics*

### HERB-CRUSTED SALMON\*

pan-seared with horseradish, celery root purée, snow peas, grape tomatoes and a lemon-butter sauce

### ROASTED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

### NEW YORK STRIP STEAK\*

prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

### SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

### WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95†

### CHOPS GRILLE FILET MIGNON\*

roasted beef tenderloin with your selection of sauce \$16.95†

### SURF & TURF\*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95†

## Desserts

### WARM HAZELNUT CHOCOLATE CAKE

topped with hot fudge and whipped cream

### KEY LIME PIE

tangy key lime custard in a brown butter graham cracker crust

### PEAR AND BLUEBERRY COBBLER

sweet oatmeal crumble, served warm with vanilla ice cream

### *classics*

### CRÈME BRÛLÉE

rich vanilla custard topped with caramelized sugar

### APPLE BLOSSOM À LA MODE

warm apple tart served with vanilla ice cream and caramel sauce

### ROYAL CHEESECAKE

velvety cheesecake garnished with glazed strawberries

### ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

### SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

### ICE CREAM

choice of vanilla, strawberry or chocolate *no-sugar-added ice cream is also available*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs 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, intolerances or dietary needs. Royal Caribbean International galley's are not food-allergen-free environments. For further allergen information, please ask your waiter.