

# Starters

## CREAMY SALMON RILLETTE\*

smoked salmon and lemon-dill spread served chilled atop a caviar-garnished cucumber-caper salad, toasted baguette

## TOMATO, WATERMELON AND FETA SALAD

a gorgeous ensemble of cherry tomatoes, watermelon, arugula, fresh basil and feta drizzled with a balsamic glaze

## CRISPY ARANCINI

panko-breaded spheres of arborio rice, portobello mushrooms, Parmesan and provolone cheeses atop romesco sauce

## ROASTED PUMPKIN SOUP

a warming, silky blend of roasted pumpkin, vegetables and cream topped with pancetta and roasted pumpkin seeds

*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

## CILANTRO-CRUSTED COD LOIN

the "filet mignon" of cod served over a bed of jasmine rice with sautéed vegetables, paired with a rich curry sauce

## ROASTED BEEF TENDERLOIN\*

paired with creamy potato gratin, broccoli, carrots and a rich brandy-peppercorn sauce

## BBQ BABY BACK RIBS

grilled pork ribs slathered with tangy BBQ sauce and served with a baked Idaho potato and creamed corn

## SPAGHETTI ALL'ARRABBIATA

al dente pasta tossed with a spicy garlic-tomato sauce and Parmesan cheese

## VEGETABLE POT PIE

a creamy ragout of tender diced vegetables, mushrooms and mascarpone cheese baked under flaky puff pastry

*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

# Desserts

## WARM COOKIE À LA MODE

chocolate chip cookie served with dark chocolate sauce and vanilla ice cream

## IVORY CHOCOLATE MOUSSE

creamy white chocolate mousse, berry reduction, fresh berries, lemon zest

## STRAWBERRY SHORTCAKE

light layers of fresh strawberries, vanilla sponge cake and creamy custard

*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*

## WHOLE MAINE LOBSTER

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

## CHOPS GRILLE FILET MIGNON\*

roasted beef tenderloin with your selection of sauce \$16.95<sup>†</sup>

## SURF & TURF\*

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

\*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 galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.