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# captain's welcome

*We're delighted you've chosen to begin your culinary journey with us.  
Whether you crave traditional comforts, new regional flavors or international classics,  
our menu was designed with you in mind. Relax and enjoy!*

## freshly baked breads

*Specially crafted for tonight's menu*

## beverages

*See our wine list, Medallion app menu or QR code menu for  
a variety of beer, wine, cocktails and soft drinks, or ask your server  
for a recommendation to pair with your menu selection*

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## starters

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### White Rum Tapioca Fruit Salad (v)

*orange, pineapple, mango, melon,  
strawberry, toasted coconut*

### Duck Liver Pâté

*sour cherry compote, port wine reduction,  
grilled sourdough, pistachios*

### Crab and Monterey Jack Cheese Quiche

*charred red pepper salsa* 📍

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## salad/soups

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### Seared Walnut Crusted Goat Cheese and Greens (v)

*sun-dried tomatoes, grapes, candied  
walnuts, mixed greens, basil-balsamic  
vinaigrette*

### Mango Mimosa Soup (v)

*cinnamon, nutmeg*

### Bacon Potato Soup

*cheddar cheese, sour cream, chives*

(v) Vegetarian 📍 Local Eats West Coast Flavors

Public Health Advisory: \*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

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## pasta

### Tagliatelle with Herbed Chicken

*arugula, parmesan*

### Fettuccine Alfredo (v)

*rich parmesan cream sauce*

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## mains

### Spinach-Potato Flan, Spicy Tomato Sauce (v)

*roasted potatoes, asparagus, zucchini,  
tomatoes*

### Roasted Red Snapper, Yellow Bell Pepper Bisque

*glazed sweet potatoes, vegetable couscous*

### Sautéed Shrimp, Coconut Beurre Blanc

*coconut rice, pilau bok choy*

### Duck à l' Orange

*grand marnier, layered herb-potato cake  
almond-broccoli*

### Herb-Crusted Leg of Lamb

*merlot sauce, scallion mashed potatoes,  
carrots*

### Medallion of Beef Tenderloin, Cognac & Peppercorn Demi-Glace\*

*parmesan-potato beignet, butter-glazed  
vegetables*



## princess favorites

### Princess Shrimp Cocktail

*lettuce chiffonade, cocktail sauce*

### Romaine & Kale Caesar Salad (v)

*parmesan, crispy chickpeas, caesar  
dressing*

### French Onion Soup

*gruyère cheese crouton*

### Seared Salmon, Tarragon Beurre Blanc\*

*tomato, vegetable medley, basmati rice*

### Pan-Roasted Chicken Breast

*pan gravy, roasted potatoes, market  
vegetables*

# dessert



## Chocolate Hazelnut Bar with Citrus Cream

*hazelnut dacquoise cake  
dark and milk chocolate crème*

Bananas Foster Flambé  
toffee bun à la mode

Sugar-Free Semolina Tart   
fresh berries

Gourmandises

## princess favorites

### Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

### Caramel Pecan Turtle Cheesecake

butterscotch sauce

### Warm Wild Berry Cobbler

vanilla gelato

### Create Your Own Sundae


vanilla or chocolate gelato, cranberry sorbet  
toppings: strawberry, chocolate, butterscotch, caramel or pineapple  
whipped cream

### Brie & Gouda Cheese

dried apricots, port wine reduction

### Sweet & Nutritious Fruits

lemon twist, mint

 Sugar-Free



*This exquisite treat is from our Chocolate Journeys<sup>SM</sup> program, designed to showcase the expertise of our pastry chefs using our favorite ingredient – chocolate*

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