ROYAL CARIBBEAN

OVATION OF THE SEAS

APPETIZERS

Arugula and Racchino Salad
Shaved roasted cauliflower chips, pomegranate seeds, prusciutto and crumbled goat cheese in raspberry vinaigrette.

Iceberg Wedge
Fresh iceberg lettuce, tomato, and crisoy applewood-smoked bacon drizzled with bluecheese dressing.

Seafood Cake
Panko breaded and deep-friend until golden brown with mando-carrot slaw and a spicy garlic mayonnaise.

Roasted Poblano Pepper Soup
Rich and silky and topped with roasted corn, peppers, fresh cilantro and sauteed chorizo.

Shrimp Cocktail
Chilled shrimp, horseradish cocktail sauce and fresh lemon.

Classic Caesar Salad
Crisp romaine, garlic croutons, Parmesan and a creamy Caesar dressing.

Vegan Garden Salad
Mixed lettuce, tomatoes, cucumbers, grated carrots, red radish and onions tossed with a house vinaigrette.

ENTREES

Pan-Seared Sole
Lightly floured flaky white fish served with Jasmine rice, broccoli, cherry tomatoes and a lemon butter sauce.

Chicken Parmesan
Breaded chicken breast topped with marinara sauce, with melted mozzarella cheese, served over a la dente spaghetti.

Stuffed Portobello Mushroom
Spinach, panko breadcrumbs, Ricotta and Parmesan cheeses, served with marinara.

Grilled Pork Chop
Honey-soy marinated bone-in pork, served with Jasmine rice, snow peas and toasted black sesame seeds.

New York Strip
Grilled seasoned steak strip prepared to order with your choice of herb butter or green peppercorn sauce, served with baked potato and seasoned vegetables.

Roasted Chicken Breast
Tender chicken breast with roasted potatoes, carrots, spinach and savory thyme jus.

DESSERTS

Mississippi Mud Pie
Chocolate filled with an Oreo cookie crust, whipped cream, and shaved chocolate.

Lemon Curd Tartlet
Creamy lemon curd topped with torched meringue and chocolate curl.

Dark Chocolate Custard
Topped with fresh raspberries and mint.

Vegan Chocolate Brownie
Rich, dark fudge with sweet whipped cream and a caramel drizzle.

Ice Cream
Choice of vanilla, strawberry, or chocolate. No-sugar-added and vegan ice creams are available.

Artisan Cheese Plate
An assortment of artisan cheeses with fig chuntney and seasonal accompaniments.