



ROYAL CARIBBEAN

OVATION OF THE SEAS



APPETIZERS

Chicken Waldorf Salad

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

Antipasti

A selection of cold cuts and cheeses, stuffed sweet pappadew peppers, kalamata olives and crustini.

Maryland Style Crab Cake

Sauteed 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 truffle oil.

Chilled Shrimp Cocktail

Tender shrimp paired with fresh lemon and a classic cocktail sauce.

Caesar Salad

Crisp romaine tossed with garlic croutons and Parmesan in creamy Caesar dressing.



ENTREES

Battered Fish and Seafood

Fried cod fillet, sea scallops and shrimp, paired with minted peas, mashed potato, creamy remoulade and grilled lemon.

Southern Fried Chicken

Seasoned and breaded chicken, buttery mashed potatoes, flavorful gravy and 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.

New York Strip Steak

Grilled seasoned strip steak with your choice of herb butter or green peppercorn sauce, served with baked potato and seasoned vegetables.

Grilled Chicken Breast

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



DESSERTS

Warm Hazelnut Chocolate Cake

Topped with hot fudge and whipped cream.

Key Lime Pie

Tangy key lime custard in a brown buttery graham crust.

Pear and Blueberry Cobbler

Sweet oatmeal crumble, served warm with vanilla ice cream.

Royal Cheesecake

Velvety cheesecake garnished with glazed strawberries.

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 chutney and seasonal accompaniments.

