



ROYAL CARIBBEAN

OVATION OF THE SEAS



APPETIZERS

Beef Carpaccio

charred beef tenderloin thinly sliced over arugula, crispy garlic, shaved Parmesan and Dijon-mustard dressing.

Iceberg Wedge

fresh iceberg lettuce, tomato, and crispy applewood-smoked bacon drizzled with bluecheese dressing.

Crispy Buttermilk Calamari

golden fried squid rings served with fennel salad, and chipotle-lime aioli.

Pumpkin Soup

silky pumpkin soup, sour cream, toasted pumpkin seeds, crispy bacon and a drizzle of olive oil.

Shrimp Cocktail

chilled shrimp, horseradish cocktail sauce and fresh lemon.

Classic Caesar Salad

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



ENTREES

Lemon-Butter Baked Cod

crusted and baked until golden, served with sauteed spinach, fluffy citrus rice and lemon butter sauce.

Seafood Linguine Alfredo

al dente pasta in a Chardonnay-cream sauce tossed with sauteed bay scallops, shrimp, calamari, and mussels.

Stuffed Portobello Mushroom

spinach, panko breadcrumbs, Ricotta and Parmesan cheeses, served with marinara.

New York Strip Steak

prepared to order with your choice of herbed butter or green peppercorn sauce, baked potato and sauteed vegetables.

Herb-Crusted Salmon

panned seared with horseradish, celery root puree, snow peas, grape tomatoes, and a lemon-butter sauce.

Roasted Chicken Breast

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



DESSERTS

Carrot Cake

cream cheese frosting and toasted walnuts.

Grand Marnier Souffle

orange-flavored custard baked until light and fluffy, served with vanilla sauce.

Apple Blossom A La Mode

warm apple tart served with vanilla ice cream and caramel sauce.

Creme Brulee

rich vanilla custard topped with caramelized sugar.

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.





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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.

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Greek Salad

Diced tomatoes, cucumber and bell peppers tossed in a red wine vinaigrette with olives and feta cheese.

Salmon Tartare

Lemon-marinated salmon with fennel, chives, capers, trout caviar and a toasted baguette.

Asian Style Pork Tacos

Roasted pork in a sweet-chili-soy sauce with sauteed vegetables in a soft bun.

Roasted Tomato Soup

Topped with creme fraiche, garlic focaccia croutons and basil pesto.

French Onion Soup

Savory beef broth with onions and herb croutons and Gruyere cheese.

Classic Caesar Salad

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



ENTREES

Garlic Tiger Shrimp

Broiled until golden brown, served with Jasmine rice, roasted seasonal vegetables and herb butter.

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and cheese, served with assorted vegetables, French fries and cheese sauce.

Steak Diane

Seasoned strip steak, served with baked potato, grilled vegetables, and a woodsy mushroom-Cognac sauce.

Tagliatelle

Al dente flat pasta noodles tossed with fresh pesto, cremini mushrooms, sundried tomatoes and Parmesan cheese.

Vegan Spring Pea Risotto

Creamy short grain rice in simmering pea and mint sauce with jumbo tender asparagus.

Grilled Chicken Breast

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



DESSERTS

Tiramisu

Mascarpone cheese, ladyfingers, espresso, and a hint of Kahlua liquor.

Tres Leches

Sponge cakes soaked in sweet cream, dulce de leche, meringue.

Cherries Jubilee

Dark cherries soaked in wine-cinnamon sauce topped 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.

