

# APPRECIATION NIGHT

## Starters

### SHRIMP AND POTATO SALAD

citrus-marinated shrimp and sliced fingerling potatoes with herbs and cilantro oil

### INSALATA CAPRESE

sliced Roma tomatoes and fresh mozzarella drizzled with extra virgin olive oil, basil chiffonade and a balsamic reduction

### VIDALIA ONION TART

flakey pastry baked with whipped eggs, cream, smoked bacon and Parmesan cheese served over creamy leeks

### MINISTRONE

a classic Italian soup—diced sautéed vegetables and macaroni pasta cooked in a savory tomato base

### classics

### BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croutons baked with Gruyère cheese

### CAESAR SALAD

romaine, garlic croutons, 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

### PAN-SEARED BARRAMUNDI

seared Asian sea bass served atop green beans, squash and fava beans, with a creamy black truffle sauce

### BROILED LOBSTER TAIL

served with melted butter, a baked potato and tender seasonal vegetables

### LEMON AND HARISSA ROASTED CHICKEN

marinated in lemon and a North African chili paste, served with sweet potatoes, snow peas and a creamy tahini dressing

### ROASTED BEEF TENDERLOIN\*

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

### EGGPLANT PARMESAN

crispy breaded eggplant topped with melted mozzarella cheese, ratatouille and marinara sauce

### 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

### SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

### WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95\*

### CHOPS GRILLE FILET MIGNON\*

roasted beef tenderloin with your selection of sauce \$16.95\*

### SURF & TURF\*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95\*

### MOLTEN CHOCOLATE CAKE

served hot with vanilla ice cream and caramel sauce

### BAKED ALASKA

Neapolitan ice cream wrapped in sponge cake and torched meringue

### PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

### 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*

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