

Starters

CHICKEN WALDORF SALAD

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

ANTIPASTI

cured Italian prosciutto, salami, Parmigiano-Reggiano, olive tapenade and crostini

MARYLAND STYLE CRAB CAKE

sautéed until golden brown, with creamy Old Bay* sauce and tomato-cucumber salad

WILD MUSHROOM SOUP

a rich blend of wild mushrooms with cream finished with chives and white truffle oil

classics

BAKED FRENCH ONION SOUP

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

CAESAR SALAD

romaine, garlic croûtons, 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 parties or dinners. VAT may apply for certain parties or dinners.

 no sugar added

Main Courses

BATTERED FISH AND SEAFOOD

fried fish fillet, sea scallops, shrimp, mint peas, mashed potatoes, creamy remoulade

SOUTHERN FRIED CHICKEN

seasoned and breaded chicken, buttery mashed potatoes, flavorful gravy, corn on the cob

SLOW-ROASTED PRIME RIB*

tender beef with potato croquette, broccoli and horseradish au jus

CARIBBEAN JERK PORK CHOP

grilled marinated pork chop paired with rice and beans, plantains and Jamaican fried dumplings

BAKED POLENTA AND FETA CHEESE

creamy corn polenta, feta cheese, crisp grilled vegetables, olive oil, balsamic vinaigrette

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

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*

WHOLE MAINE LOBSTER

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

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

Desserts

WARM HAZELNUT CHOCOLATE CAKE

topped with hot fudge and whipped cream

KEY LIME PIE

tangy key lime custard in a brown butter graham cracker crust

PEAR AND BLUEBERRY COBBLER

sweet oatmeal crumble, served warm with vanilla ice cream

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

To view our menus, scan and tap the link on your screen

