

Holiday Selections

Starters

ALMOND-CRUSTED FRIED BRIE
decadent brie cheese, toasted almonds,
microgreens, Port-wine-cranberry reduction

SWEET POTATO & BUTTERNUT SQUASH SOUP
roasted sweet potatoes and butternut squash,
nutmeg, crème fraîche, garlic toast

Main Courses

OVEN-ROASTED TURKEY
cornbread stuffing, roasted root vegetables,
mashed potatoes, cranberry sauce, gravy

HONEY BAKED HAM
roasted sweet potatoes, green beans, baby carrots,
whole-grain mustard glaze

CHESTNUT TRUFFLE RISOTTO
creamy Arborio rice, chestnuts, truffles, white wine,
mascarpone and Parmesan cheeses

Desserts

HOUSEMADE PUMPKIN PIE
flaky crust, silky pumpkin cheesecake filling,
whipped cream, salted caramel sauce

OLD-FASHIONED PECAN PIE
rich pecan filling, almond butter whipped cream,
apricot glaze, pistachio tuile

Happy Thanksgiving

Starters

SEAFOOD SALAD
citrus-marinated lobster, shrimp,
calamari and octopus over fresh
iceberg lettuce

BEEF TARTARE*
cured, finely-chopped beef filet,
savory pickles

BAKED FRENCH ONION SOUP
baked Gruyère cheese, onions,
herb croûtons, savory beef stock

SHRIMP COCKTAIL
chilled shrimp, horseradish
cocktail sauce, fresh lemon

**ESCARGOTS À LA
BOURGUIGNONNE**
baked snails in garlic-parsley
butter—a true French delicacy

CAESAR SALAD
crisp romaine lettuce, garlic
croûtons, Parmesan, creamy
Caesar dressing

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

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!

Desserts

**CHOCOLATE WHIPPED
COCONUT PARFAIT** 
layers of no-sugar-added
chocolate sponge cake, pudding
and coconut whipped cream

CRÈME BRÛLÉE
rich vanilla custard topped with
caramelized sugar

APPLE BLOSSOM À LA MODE
warm apple tart, vanilla ice
cream, caramel sauce

ROYAL CHEESECAKE
graham cracker crust,
velvety cheesecake,
glazed strawberries

ROYAL CHOCOLATE CAKE
layers of dark chocolate cake
and rich chocolate mousse,
dulce de leche, chocolate fudge

SEASONAL FRUIT MEDLEY
a selection of fresh
hand-cut fruit

ICE CREAM
vanilla, strawberry, chocolate
*no-sugar-added ice cream
is also available*

*An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

 no sugar added

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