

## Starters

### BEEF CARPACCIO\*

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

### ICEBERG WEDGE

fresh iceberg lettuce, tomato and crispy applewood-smoked bacon drizzled with blue cheese dressing

### CRISPY BUTTERMILK CALAMARI

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

### PUMPKIN SOUP

silky pumpkin soup, sour cream, toasted pumpkin seeds, crispy bacon and a drizzle of olive 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 itineraries. VAT may apply for certain parties or itineraries.

no sugar added

## Main Courses

### LEMON-BUTTER BAKED COD

crusted and baked until golden, served with sautéed spinach, fluffy citrus rice and a lemon-butter sauce

### DUCK À L'ORANGE

roasted marinated duck, with croquette potato, braised red cabbage, snow peas and an orange Cointreau® sauce

### ROASTED BEEF TENDERLOIN\*

roasted and carved with mashed potatoes, asparagus and a rich mushroom sauce

### SEAFOOD LINGUINE ALFREDO

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

### STUFFED PORTOBELLO MUSHROOM

spinach, panko breadcrumbs, ricotta and Parmesan cheeses, served with marinara

### *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, baked potato, sautéed vegetables

### 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\*

\*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 or dietary needs. Royal Caribbean International galleries are not food-allergen-free environments. For further allergen information, please ask your waiter.

## Desserts

### CARROT CAKE

cream cheese frosting, toasted walnuts

### GRAND MARNIER® SOUFFLÉ

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

### PEACH SHORTCAKE ☐

sweet peaches and a strawberry-lime sauce

### *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

