#### **KENDALL JACKSON "ELEGANCE"** CYPRUS COCKTAILS PRIVATE LABEL FOR CELEBRITY CRUISES **OLD WORLD OLD FASHIONED** 12 Woodford Reserve, Yeni Raki, Orange Bitters, Figs We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by **AEGEAN SEA BREEZE** 12 Kendall-Jackson's Winemaster Randy Ullom. Ouzo, Fresh Grapefruit, Honey, Salt CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11 **MED** 12 CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11 Calvados, Highland Park, Fresh Lemon, Orgeat **GRGICH HILLS "OPULENCE"** WINES BY THE GLASS PRIVATE LABEL FOR CELEBRITY CRUISES WHITE WINES RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10 Mike Grgich was the winemaker at Chateau Montelena for the 1973 SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley! **RED WINES** PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11 CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16 CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9 CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS

## CYPRUS LUNCH

## CRISP-FRIED MOZZARELLA STICKS \*

with Marinara Dip and Pesto

CARROT CUMIN GAZPACHO \* >

### ENSALADA ANDALUSIA 📂

Butter Lettuce, Beans, Peppers, Tomatoes, Sherry Vinaigrette

<sup>\*</sup> Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

### SAUTÉED TURKEY MEDALLIONS \*

on Fennel Risotto with Broccoli Raab

#### WHOLE WHEAT ORECCHIETTE \*

with Arugula Walnut Pesto, Artichokes, Asparagus, Tomato Confit and Parmesan

#### GRILLED NEW YORK STEAK\* \* \*\*

Steak Fries, Green Beans and Herb Butter

### MAIN COURSE COBB SALAD \*

Chopped Iceberg Lettuce, Diced Turkey, Avocado, Tomato, Blue Cheese and Bacon Bits with Choice of Dressings

#### TERIYAKI DUCK BREAST\* 💉

With Jasmine Rice, Bok Choy and Shiitake Mushrooms

## CRISP BBQ PORK KNUCKLE AND FONTINA CHEESE PANINI

on Organic Baguette

## HAMBURGER\*, CHEESEBURGER\* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

## DESSERTS

## MAPLE PECAN PIE

with Caramel Chantilly

#### PEACH RASPBERRY COBBLER

### STRAWBERRY SHORTCAKE

#### FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Butter Pecan Ice Cream • Lemon Sorbet • Low Fat Frozen Banana Yogurt Dark Chocolate Ice Cream ★ Toppings: Chocolate Fudge • Butterscotch • Raspberry

🕊 Gluten Free 🔌 Vegetarian 🥀 No Sugar Added 🔭 Lactose Free 🕜 Fit Fare

Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.
 Celebrity Cruises is proud to be DINE AWARE committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering
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 your risk of food-borne illness, especially if you have certain medical conditions.

CYPRUS COCKTAILS		<b>KENDALL JACKSON "ELEGANCE"</b>	
OLD WORLD OLD FASHIONED	12	PRIVATE LABEL FOR CELEBRITY CRUISES	5
Woodford Reserve, Yeni Raki, Orange Bitters, Figs		We are pleased to offer our Celebrity Elegance wines that	
AEGEAN SEA BREEZE Ouzo, Fresh Grapefruit, Honey, Salt	12	are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster Randy Ullom.	
<b>MED</b> Calvados, Highland Park, Fresh Lemon, Orgeat	12	CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE"	11 11
WINES BY THE GLASS	GRGICH HILLS "OPULENCE"		
WHITE WINES		PRIVATE LABEL FOR CELEBRITY CRUISES	5
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER	10	Mike Grgich was the winemaker at Chateau Montelena for the 197	73
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH  RED WINES	11	vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!	
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA	11	CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS	16
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY	9		25

# CYPRUS LUNCH

# BALINESE SATAY BEEF AND CHICKEN SKEWERS \* Sweet Chili Sauce

Sweet Grill Sauce

CREAMY MUSHROOM SOUP \* \* \*\* \*\* with Chives

MESCLUN GREENS**※** ★\*\* ▶

Cucumber, Tomato, Carrots and Balsamic Vinaigrette

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SPAGHETTI BOLOGNESE \* \*

with Garlic-Pesto Crostini and Parmesan Cheese

BRIK - TUNISIAN CRISP FRIED TURNOVER \*

filled with Seafood, Egg and Harrisa

SMOKED PORK LOIN \* \*\*

Braised in Sauerkraut with Split Pea Mash and Gravy

BARBECUE CHICKEN \*\*\*

with Buttermilk Grits and Wilted Chard

SEAFOOD BROCHETTE \* \* \*

Saffron Rice, Roasted Tomato and Pesto Vinaigrette

SMOKED TURKEY PESTO PANINI \*

with Focaccia and Tomatoes

 ${\sf HAMBURGER*, CHEESEBURGER* OR\ VEGGIE\ BURGER,}$ 

ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

## DESSERTS

CHOCOLATE MOUSSE \*\*\*

with Balsamic, Black Pepper and Strawberry

BANANA CRÈME BRÛLÉE

PEAR TART WITH VANILLA ICE CREAM \*

FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Butter Pecan Ice Cream • Lemon Sorbet • Low Fat Frozen Banana Yogurt

Dark Chocolate Ice Cream \*

Toppings: Chocolate Fudge • Butterscotch • Raspberry

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CYPRUS COCKTAILS		<b>KENDALL JACKSON "ELEGANCE"</b>	
OLD WORLD OLD FASHIONED	12	PRIVATE LABEL FOR CELEBRITY CRUISES	5
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<b>MED</b> Calvados, Highland Park, Fresh Lemon, Orgeat	12	CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE"	11 11
WINES BY THE GLASS	GRGICH HILLS "OPULENCE"		
WHITE WINES		PRIVATE LABEL FOR CELEBRITY CRUISES	5
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER	10	Mike Grgich was the winemaker at Chateau Montelena for the 197	73
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH  RED WINES	11	vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!	
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA	11	CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS	16
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY	9		25

# CYPRUS LUNCH

CRISP FRIED MUSHROOMS **\*** ★\*\* with Creamy Spinach-Artichoke Dip

## CHILLED CREAM OF POTATO AND FENNEL **\*** ▶

with Fresh Chives

KEY WEST SALAD \* \* \*

Greens with Diced Avocado, Orange and Cucumber Tossed in Key Lime

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NAGASAKI SARA UDON

Udon Noodles Wok-Fried with Prawns, Barbecued Pork and Vegetables

ALL MORNING BRAISED LAMB SHANK \* \*\*

with Garlic-Leek Mashed Potatoes and Five Bean Stew

BARBECUE PORK RIBS

with French Fries and Coleslaw

WHOLE WHEAT SPAGHETTI POMODORO \*

with Yellow and Green Squash, Garlic, Parmesan and Basil

NIÇOISE SALAD\* \* ★ \*\*\* \*\*\*

with Grilled Tuna, Green Beans, Butter Lettuce, Olives, Sun-Ripened Tomatoes and French Onion-Mustard

SCRAMBLED EGG-AND-FINE HERB CROISSANT PANINI

\* 6

HAMBURGER\*, CHEESEBURGER\* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

## DESSERTS

ORANGE PANNA COTTA \* \*\*

with Mandarin

**BROWNIE SUNDAE** 

with Caramel Sauce

RHUBARB-MERINGUE TART \*

### FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Peach Ice Cream •
Mango Sorbet • Low Fat Frozen Chocolate Yogurt
Strawberry Ice Cream (NSA) \*\*
Toppings: Chocolate Fudge • Buttersootch • Paspherry

Toppings: Chocolate Fudge • Butterscotch • Raspberry

**★** Gluten Free

Vegetarian

\* No Sugar Added

Lactose Free

Fit Fare

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# CYPRUS LUNCH

## CURED ATLANTIC SALMON\* \* \*\*

Seasoned with Fresh Dill and Topped with Red Onion-Cucumber Salad

## CHILLED BLUEBERRY SOUP **※ ★**\*\* ▶

with Port Wine and Whipped Cream

## VINE RIPE TOMATOES ★ ▶

Red Onion Salad with Crumbled Blue Cheese

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GRILLED VEAL LIVER\*

with Apples, Bacon, Crisp-Fried Onions and Rösti Potatoes

SOUTHERN FRIED CHICKEN

with Johnny Cake, Coleslaw and Honey

PAD THAI RICE NOODLES \*\*\*

with Stir-Fried Shrimp, Veggies, Peanuts, Basil and Nam Pla

WILD MUSHROOM POLENTA \* \* \*

with Arugula and Poached Egg\*

GRILLED SALMON\* ★ ★ \*\*\* ►

Crushed Potatoes, Sauted Spinach, Tomato and Black Olive Vinaigrette

TUNA MELT PANINI ON GRILLED WHOLE GRAIN BREAD\* \*

with Munster Cheese

HAMBURGER\*, CHEESEBURGER\* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

## DESSERTS

PEAR YOGURT CLAFOUTIS \* >

**KEY LIME PIE** 

ASSORTED FRUIT TARTS \*

### FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Rocky Road Ice Cream • Raspberry Sorbet Low Fat Frozen Peach Yogurt

Butter Pecan Ice Cream \*\*

Toppings: Chocolate Fudge • Butterscotch • Raspberry

🕊 Gluten Free 🔌 Vegetarian 🦂 No Sugar Added 📑 Lactose Free 🕜 Fit Fare

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CYPRUS COCKTAILS	KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES		
OLD WORLD OLD FASHIONED			
Woodford Reserve, Yeni Raki, Orange Bitters, Figs		We are pleased to offer our Celebrity Elegance wines that	
AEGEAN SEA BREEZE Ouzo, Fresh Grapefruit, Honey, Salt	12	are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster Randy Ullom.	
MED	12		11 11
Calvados, Highland Park, Fresh Lemon, Orgeat		CADERNET SAUVIGNON, CELEBRITT CRUISES, ELEGANCE	"
WINES BY THE GLASS	GRGICH HILLS "OPULENCE"		
WHITE WINES		PRIVATE LABEL FOR CELEBRITY CRUISES	1
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	10 11	Mike Grgich was the winemaker at Chateau Montelena for the 197 vintage of Chardonnay that won the famous Judgment of Paris.	5
RED WINES		Cheers to Napa Valley!	
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY	11 9		16 25

# CYPRUS LUNCH

JUMBO SHRIMP \* with Mango Cocktail Sauce

## BROCCOLI AND CHEDDAR CHEESE SOUP \*

with Garlic Croutons

WEDGE SALAD \* \*\*

Iceberg Lettuce, Blue Cheese Dressing, Tomatoes, Eggs, Bacon and Chives

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GRILLED FILET OF MAHI MAHI \* \*\* >

Quinoa Pilaf, Roasted Cherry Tomatoes and Toasted Cashew Nuts

BARBECUED MEAT LOAF

with Carrots, Peas, Mashed Potatoes and Pan Gravy

SMOKED TURKEY AND AVOCADO FRITTATA

with Zucchini and Sun Dried Tomatoes

GREEN LIP MUSSELS AND CHORIZO PASTA COSTA BRAVA \*

with Tomatoes, Black Olives, Sherry Wine and Roasted Garlic Broth

CREAMY CORN FARROTTO \*

with Succotash. Basil and Parmesan

**GRILLED CUBAN PANINI** 

Stuffed with Ham, Roasted Pork, Pickles & Swiss Cheese

HAMBURGER\*, CHEESEBURGER\* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

## DESSERTS

### LYCHEE AND PASSION FRUIT MOUSSE

### **BAVARIAN APPLE STRUDEL**

with Vanilla Sauce

### MARBLE CHEESECAKE \*

with Chocolate Sauce

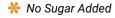
#### FROM THE ICE CREAM PARLOR:

Vanilla · Chocolate · Strawberry · Pistachio Ice Cream · Orange Sorbet • Low Fat Frozen Raspberry Yogurt Dark Chocolate Ice Cream \*

Toppings: Chocolate Fudge • Butterscotch • Raspberry



Vegetarian





Mactose Free



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