



# WELCOME ABOARD

## CHEF'S RECOMMENDATION

**CRISPY CRAB CAKE**  
with creamy Old Bay® sauce and  
a tomato-cucumber salad

**SOUTHERN FRIED CHICKEN**  
seasoned, crispy chicken with Tabasco® honey, buttery  
mashed potatoes, sweet corn on the cob

**KEY LIME PIE**  
silky and tangy key lime custard  
baked in a brown butter graham cracker crust

## STARTERS

**SPINACH AND ARTICHOKE DIP**  
creamy dip served warm with crunchy corn tortilla chips

**CHILLED SHRIMP COCKTAIL\***  
tender shrimp, classic horseradish cocktail sauce,  
fresh lemon

**ROASTED TOMATO SOUP\***  
a blend of seasoned vine-ripened Roma tomatoes  
topped with crunchy garlic ciabatta croûtons and basil pesto

**CLASSIC CAESAR SALAD\***  
crisp romaine, garlic croûtons, Parmesan,  
creamy Caesar dressing

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

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a tomato-cucumber salad

## MAIN COURSES

**PAN ROASTED FISH FILLET**  
flaky white fish over creamy potato  
leek gratin, a sautéed medley of  
corn, peppers and snow peas in a  
saffron butter sauce topped with  
crispy leeks

**SOUTHERN FRIED CHICKEN**  
seasoned, crispy chicken with  
Tabasco® honey, buttery mashed  
potatoes, sweet corn on the cob  
Grilled chicken breast available upon request.

**NEW YORK STRIP STEAK\***  
prepared to order with choice of  
herb butter or green peppercorn  
sauce, baked potato,  
sautéed vegetables

**SLOW ROASTED PRIME RIB\***  
tender beef, creamy mashed  
potatoes, broccoli, sautéed carrots  
and a flavorful horseradish au jus

**SPAGHETTI BOLOGNESE\***  
rich and meaty sauce with  
San Marzano tomatoes, roasted  
garlic, Parmesan cheese and  
fresh parsley

**HERB-CRUSTED  
STUFFED PORTOBELLO\***  
with vegan creamed spinach and  
fluffy vegetable couscous, baked  
until golden in marinara sauce  
and herb oil

**AROMATIC  
CHICKEN SAAG**  
marinated spicy tender chicken  
in stirred spinach and tomato,  
steamed basmati rice, raita,  
roti, crispy papadum  
Protein, vegetarian and/or vegan options available upon request.

## DESSERTS

**KEY LIME PIE**  
silky and tangy key lime custard baked in a brown butter  
graham cracker crust

**ROYAL CHEESECAKE\***  
velvety cheesecake garnished with a sweet  
glazed strawberry

**BOSTON CREAM PIE**  
the rich, creamy classic: layers of moist cake,  
vanilla custard and chocolate glaze

**DARK CHOCOLATE CUSTARD\***  
silky custard infused with rich cocoa, topped with  
fresh raspberries

**PEANUT-CARAMEL BAR\***  
crispy peanut butter rice square with a touch of maple  
syrup over a sweet mixed berry compote

**ICE CREAM\***  
choice of vanilla, strawberry or chocolate  
For sugar-added and vegan ice creams, see website.

## PREMIUM SELECTIONS

*Served with seasonal vegetables and your choice of mashed potatoes or rice*

**MAINE LOBSTER TAIL**  
broiled lobster tail with melted  
butter \$16.99†

**CHOPS GRILLE FILET MIGNON\***  
grilled beef tenderloin with your selection  
of sauce \$19.99†

**SURF AND TURF\***  
Maine lobster tail and grilled filet mignon with your  
selection of sauce \$34.99†

\* Royal classic    ✎ no sugar added    🌱 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions.  
Royal Caribbean International galleries are not smoking-free environments. \*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. †An 18% gratuity will be added for certain ports or itineraries. VST may apply for certain ports or itineraries.