



CAPTAIN'S WELCOME

We love having you on board

We love having you on board. And we're delighted to be a part of your culinary journey. Our ports-of-call and the seas we sail inspire our menus. Through our Alaskan-influenced dishes, you'll expand your travel experiences even while on board—with fresh, wild salmon, house-baked sourdough, hardy soups, local blueberries, crab, halibut and cod from icy waters, and robust veggies from the land of the midnight sun. And if you're craving a much-loved dining room standard, we've got that, too-- on our 'Princess Favorites' menu.



Starters

White Rum Tapioca Fruit Salad (v)

orange, pineapple, mango, melon,
strawberry, toasted coconut

Smoked Black Pepper Duck Breast*

creamy apple-celeriac salad, spiced lingonberry purée, frisée,
candied walnut garnish

Alaskan Crab Cake

spicy remoulade, watercress, basil oil, red pepper flake garnish

Sunchoke Cream Soup (v)

toasted pumpkin seeds, chive oil, crushed red pepper flake garnish

(v) Vegetarian  Local Eats Alaska Flavors

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Pasta

Gnocchi with Truffled Cream

parmesan shavings, rocket, basil oil

Salads

Vegetarian Beyond Meatballs (v)

quinoa, tomato sauce, grilled eggplant, zucchini, feta cheese, kalamata olives

Alaskan-Caught Halibut with Prosciutto* 📍

lemon potato puree, broccoli, tomato concasse

Chef's Classic Duck à l'Orange

grand marnier sauce, potato croquettes, sugar snap peas, red cabbage

Whole Roasted Beef Tenderloin, Cognac & Peppercorn Demi-Glace*

buttered vegetables, sauteed spinach, scalloped potatoes, fried onion garnish

Princess Favorites

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

Classic Caesar Salad (v)

romaine, garlic croutons, parmesan, creamy caesar dressing
customize your salad with:
kale, chickpea croutons (gf)

French Onion Soup

gruyère cheese crouton

Fettuccine Alfredo

rich parmesan cream sauce

Seared Wild Alaskan Sockeye Salmon with Cold Water Shrimp* 📍

broccoli, sauteed potatoes, creamed leeks, saffron beurre blanc

Grilled New York Strip Steak* 8 oz.

garlic herb butter, french fries, vegetables

Make the evening extra special

Filet Mignon* 8 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$19
Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus	\$19
The Perfect Match* - filet mignon & lobster tail, with choice of sides	\$29

Life's Sweetest Reward



Princess Love Boat Dream

heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee, Raspberry & Rose Mousse
coconut crisp, almond biscuit

TONIGHT'S DESSERTS

Chocolate Hazelnut Bar with Citrus Cream

hazelnut dacquoise cake, dark and milk chocolate crème

Peach Melba

raspberry sauce, vanilla gelato

Sugar-Free Semolina Tart

fresh berries

Petits Fours

Caramel Pecan Turtle Cheesecake

butterscotch sauce

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeines

Gelato Baked Alaska

chocolate sauce

Create your own Sundae

vanilla or chocolate ice cream, cranberry sorbet
toppings: strawberry, chocolate, butterscotch, caramel or pineapple, whipped cream

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Chocolate Hazelnut Bar
with Citrus Cream

hazelnut dacquoise cake
dark and milk chocolate crème

Sugar-Free Semolina Tart 

fresh berries

Petits Fours

Peach Melba

raspberry sauce, vanilla gelato

princess favorites



Princess Love Boat Dream - heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee, Raspberry & Rose Mousse - coconut crisp, almond biscuit

Caramel Pecan Turtle Cheesecake

butterscotch sauce

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Gelato Baked Alaska

chocolate sauce

Create Your Own Sundae


vanilla or chocolate ice cream, cranberry sorbet
toppings: strawberry, chocolate, butterscotch, caramel or pineapple
whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint

 Sugar-Free

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