

WELCOME ABOARD DINNER



CHEF'S RECOMMENDATIONS

CRISPY CRAB CAKE

fried until golden brown 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 key lime custard baked in a brown butter graham cracker crust topped with whipped cream

STARTERS

SPINACH AND ARTICHOKE DIP

a blend of creamy Parmesan, aged white cheddar, artichokes and chopped spinach served warm with crunchy corn tortilla chips

CHILLED SHRIMP COCKTAIL

tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

ROASTED TOMATO SOUP

a blend of seasoned vine-ripened Roma tomatoes topped with crunchy garlic ciabatta croutons and a drizzle of basil pesto

CAESAR SALAD

crisp romaine tossed with garlic croutons and Parmesan in creamy Caesar dressing

ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

CRISPY CRAB CAKE

fried until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

MAIN COURSES

PAN-ROASTED FISH FILLET

flaky white fish over sweet peppers, snow peas, corn, creamy potato leek gratin and a saffron butter sauce

SOUTHERN FRIED CHICKEN

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

NEW YORK STRIP STEAK

grilled seasoned strip steak prepared to order with your choice of herb butter or green peppercorn sauce, served with a baked potato and seasonal 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

portobello mushroom stuffed with creamed spinach and fluffy vegetable couscous baked in marinara

GRILLED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

AROMATIC CHICKEN SAAG

marinated tender chicken in a spicy spinach and tomato curry, served with steamed basmati rice, raita, roti and crispy papadam

Indian vegetarian entrée available upon request.

DESSERTS

KEY LIME PIE

silky key lime custard baked in a brown butter graham cracker crust topped with whipped cream

ROYAL CHEESECAKE

velvety cheesecake garnished with a sweet glazed strawberry

BOSTON CREAM PIE

the rich, creamy classic: layers of moist cake and vanilla custard topped with chocolate glaze

ICE CREAM

choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

DARK CHOCOLATE CUSTARD

silky custard infused with rich cocoa, finished with a fresh, tart raspberry

PEANUT-CARAMEL BAR

crispy peanut butter rice square with a touch of maple syrup over a sweet berry compote

ARTISAN CHEESE PLATE

an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments

PREMIUM SELECTIONS

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

MAINE LOBSTER TAIL

grilled 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 allergies or dietary restrictions.

*Please be aware that food prepared in Royal Caribbean International Galley may have come in contact with or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask your server about the ingredients used in your meal before ordering. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***A 15% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.*