

# Dinner

## Starters

### Daily Specials

**Moules Marinières**

mussels in a creamy white wine sauce

**Thai Chicken Lettuce Wraps**

spiced chicken, chilled iceberg, pickled radish slaw

**Spinach Salad**

caramelized walnuts, crispy bacon

**Italian Wedding Soup**

meatballs, tender green leaves, grated Parmesan

**Caesar Salad**

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

**Shrimp Cocktail**

classic horseradish cocktail sauce, fresh lemon

**French Onion Soup**

Gruyère crostini

## Entrées (+)

### Daily Specials

**Tagliatelle with Seafood**

garlic San Marzano tomato sauce, clams, mussels and shrimp

**Thai Chicken Red Curry**

mildly spiced, bell peppers, jasmine rice

**Broiled swordfish**

extra virgin olive oil, garlic, oregano

**Cabernet-Braised Short Ribs**

Gorgonzola polenta, assorted vegetables, herb gremolata

**Stuffed Portobello**

sautéed summer vegetables, fresh mozzarella

**Pennette Pasta**

choice of Bolognese, Alfredo, or fresh tomato basil sauce

**Grilled Chicken Breast**

mashed potatoes, seasonal vegetables

**Grilled Atlantic Salmon\***

rice pilaf, sautéed seasonal vegetables

**New York Strip Steak\***

choice of herb butter, chimichurri, or green peppercorn sauce

<sup>(\*)</sup> A surcharge of \$ 5 for second entrée or more applies

## Steakhouse Selection

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

**Linz Heritage Angus\***

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

\$ 19.99

**Broiled Cold Water Lobster Tail**

hot drawn butter

\$ 19.99

**Side Dishes**

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.



Vegetarian



Vegan



No Sugar Added

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\*If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

\*If you require a special diet please ask our Restaurant Manager one day in advance.

\*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions..

\*Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## Desserts

### Gâteau Opéra

almond biscuit, chocolate and coffee cream

### Warm Apple Strudel

vanilla sauce

### New York Cheesecake

strawberry compote

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



### Light Vanilla Chantilly Cream

diced fresh fruit

### Ice Cream and Sorbet

please enquire with your server on our daily selection of ice cream and sorbets



### No Sugar Added Ice Cream

please enquire with your server on our daily selection

## Sommelier Recommendations

### Sparkling Wine

Domaine Chandon, Brut Classic, California



\$ 52

### White Wines

La Crema, Chardonnay, California

\$ 55

Matua, Sauvignon Blanc, New Zealand

\$ 10 \$ 40

### Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 11 \$ 44

### Red Wines

Franciscan Estate, Cabernet Sauvignon, California

\$ 67

Errazuris, Carménère, Chile

\$ 10 \$ 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



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