

Gala Dinner

Starters

Daily Specials

Creamy Salmon Rillettes

fresh cucumber caper salad



Eggplant Parmigiana

au gratin with mozzarella, Parmesan, and basil tomato sauce

Steak Tartare*

raw marinated tenderloin, capers and shallots, Dijon aioli

Lobster Bisque

sherry and spices, finished with brandy

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



Wild Mushroom Pappardelle

truffle cream

Filet Mignon*

whipped potatoes, steamed asparagus, mushroom demi-glace

Duo of Broiled Lobster Tail and Grilled Jumbo Shrimp

steamed asparagus, green pea risotto

Chicken Scaloppini

Parmesan-battered, penne with garlic confit



Roasted Vegetable Lasagna

seasonal vegetables layered with fresh tomato, 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

⁽⁺⁾ 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 mi-gnon 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



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

Royal Cake

dark chocolate mousse, crunchy praline, vanilla anglaise

Baked Alaska

ice cream-layered sponge cake, caramelized meringue

New York Cheesecake

strawberry compotee

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



Mint-Flavored Pineapple Salad

coconut flakes

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

Champagne

Veuve Clicquot, Yellow Label Brut, France



\$ 99

White Wines

Caymus, Conundrum, California

Matua, Sauvignon Blanc, New Zealand

\$ 10

\$ 64

\$ 40

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 15

\$ 60

Red Wines

Caymus, Cabernet Sauvignon, California

Wild horse, merlot, California

\$ 12

\$ 140

\$ 46

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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