

WINE LIST

Princess Cruises proudly partners with Wagner Family of Wine

The Wagner's come from a long line of grape growers and winemakers in Napa Valley, with a farming tradition dating back to the 1850s. Chuck Wagner's parents, Lorna Belle Glos and Charlie Wagner Sr., were both born to families that helped shape Napa Valley's wine industry in the late 1800's and beyond. It's been over 45 years since the Wagner's founded Caymus Vineyards, and today they are proud to showcase a collection of wines that have a reputation for quality and consistency, produced from premier winegrowing regions of California and beyond.

"I think I speak for my son and daughter when I say that we are driven by a desire to make something truly special, and we do our best to make the finest wines we can" - Chuck Wagner



| | glass | bottle† |
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| CHAMPAGNE & SPARKLING | | |
| Prosecco | 12 | 46 |
| Romero Britto Princess Love | | |
| Villa Sandi Prosecco | 12 | 46 |
| Piper Heidsieck | 15 | 67 |
| WHITE & ROSÉ | | |
| Riesling | 12 | 55 |
| Sauvignon Blanc | 12 | 46 |
| Chardonnay | 11 | 42 |
| Rosé | 12 | 46 |
| RED WINES | | |
| Pinot Noir | 12 | 47 |
| Merlot | 11 | 46 |
| Cabernet Sauvignon | 12 | 42 |

†25% discount on bottles of wine for guests with Princess Plus or Premier

All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.



SPARKLING & CHAMPAGNE

| | glass | bottle† |
|---------------------------------------------------------------|-------|---------|
| Emmolo Sparkling Wine, California | 26 | 100 |
| Aromas and flavors of vanilla wafer, honeysuckle and jasmine. | | |
| M. Haslinger & Fils Champagne, Champagne, FR | 20 | 89 |

WHITE & ROSÉ

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| Emmolo Sauvignon Blanc, North Coast, CA | 18 | 72 |
| Not overly herbaceous, the grapes are sourced from Napa and Suisun Valley. White peach, wet stone and savory stone on the palate. | | |
| Melrosa Sauvignon Blanc by Jason Aldean, California | 18 | 78 |
| Sea Sun Chardonnay, California | 18 | 72 |
| A sun-kissed, light straw color, this wine opens with scents of apricot, brown spice and toasted wood. | | |
| Conundrum White Blend, California | 17 | 67 |
| From playful to exotic, approachable to mysterious, a wine with multiple layers and intriguing character. A blend of Chardonnay, Sauvignon Blanc, Semillon and Viognier. | | |
| Mer Soleil SILVER Unoaked Chardonnay, Monterey County, CA | 17 | 67 |
| With no exposure to oak, SILVER awakens the entire palate with a rousing freshness. | | |
| Chateau d'Esclans Whispering Angel Rose, Provence, FR | 17 | 69 |

RED

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| Sea Sun Pinot Noir, California | 18 | 72 |
| Bright and fruit driven, with echoes of cherry, raspberry, clove and a hint of smores. | | |
| Melrosa Red Blend by Jason Aldean, California | 18 | 78 |
| Bonanza Cabernet Sauvignon, California | 18 | 72 |
| A new member of the Caymus family, this wine has granular smooth tannins. Flavors of baking chocolate and dark berry compote with a scent of popcorn butter. | | |
| Conundrum Red Blend, California | 18 | 72 |
| Light-hearted but also serious, this blend of Zinfandel, Petite Sirah and Cabernet Sauvignon will warm your palate. | | |
| Caymus Cabernet Sauvignon, Napa Valley, CA | 30 | 143 |
| In flamboyant Caymus style, this wine has aromas of Cassis, espresso and saddle leather. Complex on the palate with rustic, soft tannins. | | |

SPARKLING & CHAMPAGNE

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| Domaine Chandon Brut Sparkling Wine, California | 62 | bottle† |
| Barons de Rothschild Blanc de Blancs Champagne, FR | 195 | |
| Dom Perignon Champagne, FR | 234 | |

WHITE & ROSÉ

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| Emmolo 'Plumeraï' Sauvignon Blanc, Napa, CA | 166 | bottle† |
| The story of Plumeraï started with Charlie Wagner Sr. Certain grapes underwent a process called "brushing," where a small brush was used to drop some of the berries from each cluster at the beginning of the growing season, allowing the other grapes to hang loosely on the vine and gather plenty of sunlight. The name "Plumeraï" comes from the French word meaning "to pluck," which aptly describes the brushing process. This wine is a rare gem. | | |

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| Mer Soleil SLH Chardonnay, Monterey County, CA | 62 | bottle† |
| Sourced from the exceptional Santa Lucia Highlands growing region, this wine is a dance of vibrancy and intensity. | | |

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| Selbach-Oster Riesling Spatlese, Mosel, DE | 45 | bottle† |
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| Far Niente Chardonnay, Napa, CA | 123 | bottle† |
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| Pine Ridge Chenin Blanc + Viognier White Blend, California | 61 | bottle† |
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| Remy Pannier Sancerre, Sancerre, FR | 81 | bottle† |
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| Maison Louis Jadot Macon-Villages, Burgundy, FR | 60 | bottle† |
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| Chateau Minuty 'Prestige' Rose, Provence, FR | 80 | bottle† |
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RED

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| Emmolo Merlot, Napa Valley, CA | 92 | bottle† |
| A wonderfully rich, earthy, dark and well-balanced wine. | | |

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| Red Schooner 'Voyage' Malbec, Argentina | 79 | bottle† |
| The grapes are grown in the Andes mountains in Mendoza. Once harvested, they are chilled and transported by ocean voyage to Caymus, where the winemaking process takes place. | | |

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| Red Schooner 'Transit' GSM Blend, Australia | 79 | bottle† |
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A Grenache-Shiraz-Mourvedre blend with a small amount of Cabernet Sauvignon. The grapes are grown in the Barossa Valley and McLaren Vale, Australia. After harvest, they are chilled and transported to the Caymus Winery in California where the winemaking takes place. This produces a deep magenta wine with aromas and flavors of strawberry, vanilla, cream and mint.

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| Caymus Suisun 'Grand Durif' Petite Sirah, Suisun Valley, CA | 101 | bottle† |
| A vibrant, velvety purple wine with scents of blackberries, rose petals, clove and earthy wood. Flavors of berry cobbler, blooming flowers and chocolate-covered raisins envelop the palate. | | |
| Caymus Suisun 'The Walking Foot' Red Blend, Suisun Valley, CA | 59 | bottle† |
| A blend of Zinfandel and Petite Sirah. The name of this wine was inspired by Chuck Wagner's great-grandfather Johannes Glos, who arrived in Napa Valley in the 1800s. | | |

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| Caymus 'Special Selection' Cabernet Sauvignon, Napa Valley, CA | 283 | bottle† |
| The rarest of all of the Caymus family of wines. An intense, rich, ripe wine that captures the imagination. Only the very best grapes make it into the Special Selection. | | |

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| Maison Louis Jadot Chambolle-Musigny, Burgundy, FR | 129 | bottle† |
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| Chateau Lassegue Saint-Emilion Grand Cru, Bordeaux, FR | 109 | bottle† |
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| Cardinale Cabernet Sauvignon, Napa Valley, CA | 493 | bottle† |
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| Verite 'La Muse', Sonoma, CA | 682 | bottle† |
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| Gary Farrell Pinot Noir, Russian River Valley, CA | 119 | bottle† |
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| Gran Moraine 'Yamhill-Carlton' Pinot Noir, Willamette Valley, OR | 97 | bottle† |
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| Tignanello, Tuscany, IT | 174 | bottle† |
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| Gaja Ca'Marcanda Promis, Tuscany, IT | 83 | bottle† |
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| Tenute Silvio Nardi Brunello di Montalcino, Tuscany, IT | 143 | bottle† |
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COCKTAILS

PRINCESS PLUS INCLUSIONS

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| Central Park, Bacardi White Rum, Melon Liqueur, Banana Liqueur, Lime | 15 |
| South of the Border, Hilegall Joven Mezcal, Bacardi Oakheart Rum, Triple Sec, Orange, Lime, Pineapple | 14 |
| Sour Cherry, Bombay Bramble Gin, Campari, Sweet Vermouth, Lemon, Cherry | 15 |
| Salt & Coffee, Absolut Vodka, Kahlua, Licor 43, Espresso, Caramel, Salt | 15 |

PRINCESS PREMIER INCLUSIONS

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| Zacapa Martinez, Zacapa 23, Sweet Vermouth, Cherry Liqueur, Orange Bitters | 18 |
| Empire State, Empress Gin, Lemon, Honey, Peaches, Apple Cider | 20 |


CROWN
GRILL

Cover Charge \$45 per person

Dinner includes one main course. Please enjoy any additional mains for \$15 each.

STARTERS

Chilled Jumbo Shrimp 
XO brandy, fresh horseradish cocktail sauce

Hand-Cut Beef Tartare Toast*
Prime tenderloin, french mustard, cornichon,
salted egg yolk, multi-grain toast

Colossal Lump Crab Cake
Cognac mustard cream sauce,
shaved asparagus fennel salad

**Butter-Seared Jumbo
Sea Scallops***
Salmon caviar, wilted fennel & leek sauce

SOUP & SALAD

Beefsteak Tomato & Red Onion 
Aged balsamic, olive oil, crumbled blue cheese

Blue Iceberg 
Applewood smoked bacon, heirloom cherry
tomatoes, blue cheese dressing

Caesar Salad
Romaine, parmesan crisp, freshly grated parmigiano
reggiano, white anchovies, caesar dressing.
Add grilled king prawns \$15 surcharge.

Black and Blue Onion Soup
Roquefort crust, fresh thyme, Jack Daniel's

Shellfish Bisque
Lobster chunks and shrimp, aged cognac,
whipped cream

STEAKS

Featuring:

**“6666”™
FOUR SIXES RANCH***

Filet Mignon* 200 g, 7 oz
classic, tender and delicate

New York Strip* 310 g, 11 oz
traditional thick cut sirloin

Kansas City Strip* 400 g, 14 oz
traditional bone-in sirloin

Boneless Rib-Eye* 400 g, 14 oz
rich with heavy marbling

CHOICE OF:

SALT - Hawaiian black sea salt,
smoked applewood salt, Himalayan pink salt

SAUCE - Shallot and red wine bordelaise,
cognac peppercorn, béarnaise

SIDES - Creamed spinach, grilled asparagus,
sautéed mushrooms, red skin mashed potatoes,
garlic truffle parmesan french fries,
loaded Idaho baked potato

Crown Grill's Surf & Turf*

Please enjoy for a surcharge:
filet mignon 200 g + lobster tail 170-200 g - \$15
filet mignon 200 g + lobster tail 340 g - \$25
with drawn butter, choice of sauce & sides



THE BUTCHER'S BLOCK®
Since 1880

Aged beef from legendary
master butcher Dario Cecchini

Costata o Bistecca Fiorentina* 600g, 21 oz
T-Bone Steak - \$15 surcharge

Taglio Etrusco* 1400 g, 52 oz
Bone-In Rib-Eye
serves 2 - \$15 surcharge per person

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

Crown Grill SU-EU_2024-8-21

CHOPS

Madeira-Glazed Wisconsin Veal Chop* 340 g, 12 oz
Fines herbs

Premium Beef Chop* 450 g, 16 oz
Blackened, with mushrooms and onions

Porterhouse* 565 g, 20 oz
The best of filet and sirloin, grilled on the bone

New Zealand Double Lamb Chops* 255 g, 9 oz
Rosemary essence

OTHER MAINS

Chilean Sea Bass and Brioche-Breaded King Prawns*
Leek and mushroom ragout, champagne mousseline

Maine Lobster Tail* 170 g, 6 oz
Steamed or broiled, lemon-garlic butter

Broiled Wild King Salmon* 
Honey-orange glaze, tarragon butter

Beefsteak Tomato and Vegetable Gratin
Pesto, arugula, walnut, sherry foam

SIDES - Creamed spinach, grilled asparagus, sautéed mushrooms,
red skin mashed potatoes, garlic truffle parmesan french fries,
loaded Idaho baked potato

DESSERT

Baked Alaska Our Way
Ice cream, cherries jubilee

Ten-Layer Chocolate Cake
Brushed with Baileys Irish Cream, chocolate mousse ganache

Key Lime Pie
Whipped cream

Ice Cream or Sorbet

International Cheese Collection

 gluten-free

*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 your Restaurant Manager or the Director of Restaurant Operations.

Crown Grill SU-EU_2024-9-24