

Sailaway Dinner

Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.



Please ask your server if you would like to order from our daily Vegetarian & Vegan Menu

Starters, Soup, Salad

Marinated Goat Cheese and Vegetable Antipasto

grilled eggplant, zucchini, bell pepper, tomatoes, basil oil

Caribbean Ceviche*

shrimp, surimi, mahi mahi, cilantro, scotch bonnet pepper, red onion and lime juice

Chicken, Ham, Parmesan Croquette

spiced saffron aioli

Chopped Garden Salad

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix, choice of dressing

Green Chile and Corn Chowder

roasted bell pepper, cilantro

 Vegetarian  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 only your Restaurant Manager or the Director of Restaurant Operations.

Pasta

Bucatini Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts
garlic bread, grilled chicken breast on request

Mains

Curried Vegetable Cutlet 🌿

indian spices, garbanzo beans, tomato sauce, baby bok choy

Roasted Salmon* 🍷

creamy mashed potatoes, carrots, lemon-caper butter

Roasted Boneless Chicken Leg

chimichurri sauce, sweet pea risotto

Braised Short Ribs

wild mushrooms, broccoli, brie polenta, pan jus

Jerked Pork Tenderloin* 🍷

peanuts, black beans, rice pilaf, collard greens

Princess Favorites

Princess Shrimp Cocktail

tangy cocktail sauce

Fettuccini Alfredo

creamy parmesan sauce

Classic Caesar Salad

romaine, garlic croutons, parmesan,
creamy caesar dressing

Grilled New York Strip Steak 8 oz*

french fries, garlic herb butter,
vegetables

Make the Evening Extra Special

Filet Mignon†** 6 oz - red-skin mashed potatoes, sautéed mushrooms \$24

Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus \$24

The Perfect Match†** - filet mignon and lobster tail, choice of sides \$34

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



After Dinner Beverages

available at current bar pricing

Proudly Serving



Coffee

- Espresso
- Double Espresso
- Café Latte
- Cappuccino
- Cafe Mocha

Liqueurs & Cordials

- Amaretto di Saronno
- Drambuie
- Grand Marnier
- Kahlua
- Frangelico
- Irish Cream
- Romana Sambuca
- Tia Maria
- Galliano
- Southern Comfort

Cognac

- Remy Martin V.S.O.P.
- Courvoisier V.S.O.P.
- Remy Martin X.O.

Hot Specials

- Mexicano
Kahlua, coffee
- Chocolate Almond
Amaretto, hot chocolate
- Nutty Irishman
Irish Cream, Frangelico, coffee
- Monte Chocso
Grand Marnier, Kahlua, hot chocolate

Dessert Wines

Errazuriz Late Harvest Sauvignon Blanc
Notes of honey and golden raisins, by the glass

Port & Sherry

Harvey's Bristol Cream

Quinta do Noval Late Bottle Vintage Port
An explosion of red fruit on the palate with a long, smooth finish. Particularly enjoyable with a dessert, dark chocolate, cheese or on its own at the end of a meal.

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Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. 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.

Life's Sweetest Reward

Chocolate Caramel Tart

chocolate shavings

Vanilla Mascarpone &

Blueberry Crèmeux

steeped berries, chantilly cream

Lemon Cream Pie

orange coulis

Princess Favorites

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Princess Love Boat Dream

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

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French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream,
raspberry sorbet

*toppings: strawberry, chocolate,
butterscotch, caramel or pineapple,
whipped cream*

Vegan Ice Cream

ask your server for today's flavors

Seasonal Fruit Plate

International Cheese Plate

crackers, chutney

 No Added Sugar

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