

Captain's Welcome

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

Prosciutto Ham*

buttery manchego cheese, sweet port cherries

Orange-Jumbo Shrimp Cocktail

cilantro lemon grass aioli

Escargots Bourguignon

herbed garlic butter, burgundy wine, crusty french baguette

Belgian Endive and Baby Spinach Salad

mandarin segments, avocado and strawberries

Creamy Sunchoke Soup

chipotle & chive oil, toasted pumpkin seed garnish

 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

Hearty Baked Ricotta Stuffed Shells

fragrant garlic-basil tomato sauce, mozzarella & parmesan cheeses

Mains

Falafel 🌿

deep-fried veggie patties with quinoa tabbouleh, garlic tahini

Seared Halibut* 🍷

lemon potato puree, broccoli, saffron butter, heirloom tomatoes

Tangerine Glazed Duck Breast 🍷

grand marnier sauce, red cabbage, snow peas, croquette potato

Roasted Beef Tenderloin and Grilled Tiger Prawn with Port Wine Reduction* 🍷

velvety potato mousseline, buttered vegetables

Princess Favorites

Classic Caesar Salad

romaine, garlic croutons, parmesan,
creamy caesar dressing

Fettuccini Alfredo

creamy parmesan sauce

We love having you on board!

*And we're delighted to be a part of your culinary journey.
Our ports-of-call and the seas we sail inspire our menus,
from local ingredients and recipes to fresh, sustainable
seafood and best-loved international cuisine.*



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

Strawberry Romanoff

grand marnier, vanilla ice cream

Warm Chocolate Flourless Cake

dark chocolate sauce

Black Forest Cake

chocolate cake, kirschwasser-flavored cream, bing cherries, chocolate shavings

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

Caramel Pecan Turtle Cheesecake

butterscotch sauce

Create Your Own Sundae

vanilla or chocolate ice cream,
cranberry 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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