

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

Chicken and Tabbouleh Salad

parsley, tomato and bulgur, hummus, pomegranate dressing

Seafood Deviled Eggs*

filled with salmon, shrimp and honey mustard dressing

Chunky Artichoke & Spinach Dip

focaccia bread

Mélange of Greens with Avocado

grapefruit, red onion, cannellini beans, ginger, currents

Chicken and Chorizo Soup

spanish rice, saffron, carrots, bell peppers

 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

Spaghetti Bolognese
meat sauce, parmesan cheese

Mains

Chiles Rellenos 🌿
mild poblano peppers, monterey jack cheese, green chili sauce, rice

Parmesan-Crusted Baked Haddock
caper gherkins dip, olive oil crushed potatoes, buttered vegetables

Whole Roasted Turkey
sweet potato mash, apple-sage stuffing,
brussels sprouts, cranberry jam, gravy

Smoked Carne Asada
rice, black beans, guacamole, warm flour tortillas

Blue-Ribbon Chicken Cordon Bleu
ham, swiss cheese, vegetable bâtonnets, crushed potatoes

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Fettuccini Alfredo
creamy parmesan sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

Garlic-Herb Roasted Chicken 🌿
avocado-tomato corn salad

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

Ricotta Raspberry Tart

vanilla ice cream

Chocolate Puff Pastry Craquelin

pastry cream and praline

Hazelnut Mousse Cake

vanilla sponge cake, rum-flavored mousse

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

Traditional New York Cheesecake

macerated strawberries

Create Your Own Sundae

vanilla or chocolate ice cream,
passion fruit 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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