

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 JUMBO SHRIMP COCKTAIL

prawns served with tangy cocktail sauce

CLASSIC CAESAR SALAD

crispy romaine, garlic croutons, parmesan, creamy caesar dressing

FROM THE CARVING TROLLEY: PRIME RIB*

savory pan gravy, baked potato with condiments, vegetable du jour

FETTUCCINE ALFREDO

creamy parmesan sauce

GRILLED BEEF FILET MIGNON* 8 oz

garlic herb butter, béarnaise and bordelaise sauces,
seasonal vegetable, french fries

AFTER DINNER BEVERAGES

available at current bar pricing

Proudly Serving

LAVAZZA

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.

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.

DESSERTS

CHOCOLATE CARAMEL TART
chocolate shavings

VANILLA MASCARPONE &
BLUEBERRY CRÈMEUX
lime biscuit, berry coulis

LEMON MERINGUE PIE 
orange coulis

PRINCESS FAVORITES

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

CLASSIC CRÈME BRULÉE

WHITE CHOCOLATE CHEESECAKE
macarated strawberries

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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