

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 SHRIMP - LOBSTER 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

seared scallop on request

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
and parmesan cheeses

MAINS

GOAT CHEESE AND LEEK QUICHE 🌿
spinach salad with cherry tomatoes, lemon vinaigrette

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, LOBSTER 🍷
port wine reduction*, velvety potato mousseline,
buttered vegetables

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

FETTUCCHINE ALFREDO
creamy parmesan sauce

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

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

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

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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