

# PRINCESS DINNER

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## 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, caviar and honey mustard dressing

### CRISP FRIED SOFTSHELL CRAB

thai red curry sauce, rice noodles salad

### MÉLANGE OF GREENS WITH AVOCADO

grapefruit, red onion, cannellini beans, ginger, currents  
grilled shrimp on request

### 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.

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## PASTA

SPAGHETTI BOLOGNESE  
meat sauce, parmesan cheese

## MAINS

CHILES RELLENOS   
mild poblano peppers, monterey jack cheese, green chili sauce, rice

PARMESAN-CRUSTED BAKED HADDOCK & FRIED OYSTER  
caper gherkins dip, olive oil crushed potatoes, buttered vegetables

BLUE-RIBBON CHICKEN CORDON BLEU  
ham, swiss cheese, vegetable bâtonnets, crushed potatoes

CARNE ASADA  
rice, black beans, guacamole, warm flour tortillas

VEAL SCALLOPINE MILANESE  
panko crust, arugula, radicchio, lemon,  
gremolata, parmesan fingerling potatoes

## 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

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

RICOTTA RASPBERRY TART  
vanilla ice cream

CHOCOLATE PUFF PASTRY  
CRAQUELIN  
pastry cream and praline

HAZELNUT MOUSSE CAKE   
vanilla sponge cake, rum-flavored  
hazelnut mousse

## 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

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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