




# PRINCESS Farewell Dinner






*Please ask your server if you would like  
to order from our daily Vegan Menu*

## Appetizers


Creamy Roasted Cauliflower Soup   
with a touch of cream and garlic


Prosciutto, Genoa Salami,  
Melon, and Figs Medley\*  
crostini, olives, sun-dried tomato

Corn and Salt Fish Fritter   
garlic aioli

Gourmet Greens Salad    
toasted pecans, cherry tomato, citrus segments

French Onion Soup   
gruyère cheese, crouton

Princess Shrimp Cocktail   
tangy cocktail sauce

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



Vegetarian



Gluten-Free



Princess Favorite



No Added Sugar



Inspired by local and regional Caribbean flavors

\*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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## Mains

Spaghetti e Aglio Olio   
garlic, chili pepper, parsley

Vegetarian Jambalaya   
creole rice with roasted spiced vegetables, light tomato sauce

Slow-Roasted Prime Rib, Rosemary Jus\*   
baked jacket potatoes with cheddar cheese, vegetable medley


Sicilian Sole and Scallop Palermitana\*   
olives, beans, tomato, red onion

West Indian-Style Butter Shrimp  
rich curry gravy, basmati rice, papadums

Fettuccine Alfredo   
creamy parmesan sauce

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## GRILLERY

Chicken Breast   
mashed potatoes,  
market vegetables

Atlantic Salmon\*  
lemon butter sauce,  
market vegetables

Striploin Steak\* 6 oz.  
french fries,  
market vegetables

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### Make the evening extra special

**Filet Mignon\***<sup>†</sup> 7 oz - *red-skin mashed potatoes, sautéed mushrooms* \$24

**Lobster Tail**<sup>†</sup> 6-7 oz - *red-skin mashed potatoes, grilled asparagus* \$24

**The Perfect Match\***<sup>†</sup> - *filet mignon & lobster tail, choice of sides* \$34

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## Desserts

Deep Dish Apple Pie  
vanilla anglaise


Gelato Baked Alaska  
chocolate sauce


Cherry Trifle   
chocolate wafer

Tenderness By Cecile  
vanilla almond biscuit, pecan caramel, vanilla  
tonka diplomat, almond streusel

Sorbet du Jour - Cherry

Pistachio Love Boat By Cecile  
pistachio mousse with pistachio crunch  
on vanilla shortbread

French Vanilla Bean Crème Brûlée   
sugar cane crust, lemon madeleines

International Cheese Plate   
crackers, chutney

Seasonal Fruit Plate 

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<sup>†</sup>All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.