



PRINCESS Dinner



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

Appetizers

Chicken and Chorizo Soup

spanish rice, saffron, carrots, bell peppers

Watermelon & Feta Salad

fresh mint, light citrus dressing

Caribbean Coconut-Crusted Fried Shrimp

sweet chili orange sauce

Mélange of Greens with Avocado

grapefruit, red onion, cannellini beans,
ginger, currants

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.

Mains

Penne alla Vodka

tomato cream sauce, sweet peas, pancetta, fresh basil,
grated parmigiano-reggiano

Chiles Rellenos

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

Smoked Carne Asada

seared beef, rice, black beans, guacamole, warm flour tortillas

Caribbean-Style Fish & Chips

beer-battered white fish, chilli-lime mushy peas

West Indian Lamb Curry

basmati rice, mint chutney

Fettuccine Alfredo

creamy parmesan sauce

GRILLERY

Chicken Breast

mashed potatoes,
market vegetables

Atlantic Salmon*

lemon butter sauce,
market vegetables

Striploin Steak* 6 oz.

french fries,
market vegetables

Make the evening extra special

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

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

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

Desserts

Frozen Chocolate Praline Torte

almond florentine crisp

Viennese Apple Strudel

vanilla gelato

Hazelnut Mousse Cake

vanilla sponge cake, rum-flavored mousse

Finger Tatin By Cecile

hazelnut dacquoise, apple, caramel mousse,
vanilla pastry

Sorbet du Jour - Passion Fruit

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

*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.

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