







# PRINCESS Sailaway Dinner





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


## Appetizers


Green Chile and Corn Soup    
roasted bell pepper, cilantro


Caribbean Seafood Ceviche\*    
shrimp, surimi, mahi mahi, cilantro, scotch bonnet pepper,  
red onion and lime juice

Deep-Fried Brie Bites  
crispy golden bites of brie cheese, tangy cranberry jam

Chopped Garden Salad    
romaine, red onion, green olives, tomato, cucumber, green beans,  
apple, organic seed mix, choice of dressing

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

### Bucatini Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

### Curried Vegetable Cutlet

indian spices, garbanzo beans, tomato sauce, baby bok choy

### Red Wine Braised Short Ribs

wild mushrooms, broccoli, creamy polenta

### Seared Salmon\*

mashed potatoes, carrots, lemon-caper butter

### Jerked Pork Tenderloin\*

peanuts, black beans, rice pilaf, collard greens

### 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

### Traditional New York Cheesecake

macerated strawberries

### Milky Chocolate Hazelnut Souffle

amaretto sabayon

### Lemon Cream Pie

orange coulis

### Pavlova By Cecile

coconut meringue, red fruit compote,  
whipped coconut ganache

### Sorbet du Jour - Raspberry

### 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.