A TASTE OF THE USA DINNER

• FEATURED BEVERAGES •

PEANUT BUTTER TROPIC
Skrewball Peanut Butter Whiskey, pineapple juice, bitters and lemon juice $14†

TROPICAL CRUSH (zero proof)
Pineapple juice, mango and Red Bull Yellow Edition $7†

987 MURPHY-GOODE CABERNET SAUVGION
Black cherry, notes of chocolate and vanilla, with hint of black licorice and toast

California, USA – btl $42†

MENU HIGHLIGHTS

BAKED POTATO SOUP
rich and creamy, served with cheddar cheese, crispy crumbled bacon, sour cream and fresh chives

NEW YORK STRIP STEAK*
prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

ROYAL CHEESECAKE
velvety cheesecake garnished with a sweet glazed strawberry

STARTERS

CHILLED SHRIMP COCKTAIL
tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

BAKED POTATO SOUP
rich and creamy, served with cheddar cheese, crispy crumbled bacon, sour cream and fresh chives

CHICKEN WALDORF SALAD
chilled diced chicken, apples, grapes, celery and walnuts tossed with arugula in creamy Waldorf dressing

CAESAR SALAD
crisp romaine tossed with garlic croûtons and Parmesan in creamy Caesar dressing

BUFFALO CHICKEN DIP
pulled chicken baked with cheddar and cream cheeses, crumbled blue cheese topping and crispy corn tortillas

ZUCCHINI FRIES
polenta-coated zucchini batons fried until golden and paired with a tofu-dill mayonnaise

MAIN COURSES

BOURBON GLAZED SALMON*
grilled and served with buttermilk mashed potatoes, crispy roasted Brussels sprouts and drizzled with Dijon-honey

FRIED CHICKEN FEAST
crispy chicken with hot honey, roasted sweet potato wedges and buttered corn, with a side of ranch dip

BRAISED BEEF SHORTRIB
tender beef short rib braised in a Cabernet reduction, served with roasted root vegetables and creamy mashed potatoes

LOBSTER MAC AND CHEESE
al dente pasta tossed with tender lobster meat, gooey cheddar and gratinated Parmesan

GRILLED CHICKEN BREAST
tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

NEW YORK STRIP STEAK*
prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

EGGPLANT BURGER
grilled hearty lentil, eggplant and couscous patty layered over lettuce and tomato slices on toasted buns with gherkin tartare sauce, served with fries

MALABAR FISH CURRY
flaky fish cooked in a spiced tomato and coconut gravy, served with fragrant basmati rice, raita, roti and crispy papadam
Indian vegetarian entrée available upon request.

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL
broiled lobster tail with melted butter $17†

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your selection of sauce $20†

SURF AND TURF*
Maine lobster tail and grilled filet mignon with your selection of sauce $35†

DESSERTS

WARM APPLE COBBLER
sweet caramelized apple filling with a crunchy streusel topping, served with vanilla ice cream

ROYAL CHEESECAKE
velvety cheesecake garnished with a sweet glazed strawberry

ROYAL CHOCOLATE CAKE
layers of dark chocolate cake, dulce de leche and decadent chocolate mousse

ICE CREAM
choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

KEY LIME SHORTCAKE
layers of light vanilla sponge cake and lime-infused whipped cream topped with lime zest and berry compote

FUDGE BROWNIE
gooey fudge brownie topped with caramel, chocolate and sweet whipped cream

ARTISAN CHEESE PLATE
an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments

ALLERGEN GUIDE

Royal classic no sugar added vegan

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs.
Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.
†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.