DINE LIKE A LEGEND

APPETIZERS

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

CREAMY BUTTERNUT SQUASH SOUP
a silky blend of roasted harvest squash and coconut milk topped with toasted pumpkin seeds

BAKED FRENCH ONION SOUP
savory beef broth with caramelized onions and an herb croûton with melted Gruyère and Parmesan cheeses

ESCARGOTS À LA BOURGUIGNONNE
baked snails in garlic-parsley butter—a true French delicacy

CRISPY BUTTERMILK CALAMARI
golden fried rings served with a fresh fennel salad and chipotle-lime aïoli

ENTRÉES

HERB-CRUSTED SALMON*
pan-seared with a crunchy horseradish-infused topping, served with celery root purée, sautéed snow peas and a lemon-butter sauce

CHICKEN CORDON BLEU
crispy breaded chicken breast stuffed with ham and Swiss cheese, served with creamy mashed potatoes, seasonal vegetables and a Gruyère Parmesan sauce

STEAK AU POIVRE*
seasoned strip steak served with creamy mashed potatoes, asparagus and a rich peppercorn sauce

SEAFOOD LINGUINE
al dente flat noodle pasta tossed with a Chardonnay cream sauce, shrimp, sautéed bay scallops and New Zealand mussels

SPRING PEA RISOTTO
creamy short-grain rice in simmering pea and mint sauce with tender jumbo asparagus

MAINE LOBSTER TAIL
broiled lobster tail with melted butter, saffron rice and sauteed vegetables
additional lobster tail available for $17

DESSERTS

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

CRÈME BRÛLÉE
smooth, rich vanilla custard topped with a crackly caramelized sugar topping

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

CAPPUCCINO CHOCOLATE CAKE
rich chocolate sponge cake layered with ganache and whipped coffee sweet cream, dusted with Dutch cocoa

DARK CHOCOLATE CHIP COOKIES
homestyle favorite garnished with chocolate and a fresh, tart raspberry

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

ALLERGEN GUIDE

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.