WELCOME ABOARD DINNER

• FEATURED BEVERAGES •

PINEAPPLE GUAVA SANGRIA
Danzante Pinot Grigio, guava & passion fruit syrup, pineapple juice and lime juice $14†

ABOARD SPRITZ (zero proof)
Lime juice, cranberry juice, desert pear syrup and club soda $7†

547 JOSH CELLARS PINOT NOIR
Elegantly balanced and filled with lush fruit flavors
Central Coast, California, USA – btl $47†

MENU HIGHLIGHTS

CRISPY CRAB CAKE
fried until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

SOUTHERN FRIED CHICKEN
seasoned, crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

KEY LIME PIE
silky key lime custard baked in a brown butter graham cracker crust topped with whipped cream

STARTERS

SPINACH AND ARTICHOKE DIP
a blend of creamy Parmesan, aged white cheddar, artichokes and chopped spinach served warm with crunchy corn tortilla chips

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

ROASTED TOMATO SOUP
a blend of seasoned vine-ripened Roma tomatoes topped with crunchy garlic ciabatta croûtons and a drizzle of basil pesto

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

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

CRISPY CRAB CAKE
fried until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

MAIN COURSES

PAN-ROASTED FISH FILLET
flaky white fish over sweet peppers, snow peas, corn, creamy potato leek gratin and a saffron butter sauce

SOUTHERN FRIED CHICKEN
seasoned, crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

NEW YORK STRIP STEAK*
grilled seasoned strip steak prepared to order with your choice of herb butter or green peppercorn sauce, served with a baked potato and seasonal vegetables

SLOW ROASTED PRIME RIB*
tender beef, creamy mashed potatoes, broccoli, sautéed carrots and a flavorful horseradish au jus

SPAGHETTI BOLOGNESE
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

HERB-CRUSTED STUFFED PORTOBELLO
portobello mushroom stuffed with creamed spinach and fluffy vegetable couscous baked in marinara

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

AROMATIC CHICKEN SAAG
marinated tender chicken in a spicy spinach and tomato curry, served with steamed 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

KEY LIME PIE
silky key lime custard baked in a brown butter graham cracker crust topped with whipped cream

ROYAL CHEESECAKE
velvety cheesecake garnished with a sweet glazed strawberry

BOSTON CREAM PIE
the rich, creamy classic: layers of moist cake and vanilla custard topped with chocolate glaze

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

DARK CHOCOLATE CUSTARD
silky custard infused with rich cocoa, finished with a fresh, tart raspberry

PEANUT-CARAMEL BAR
crispy peanut butter rice square with a touch of maple syrup over a sweet berry compote

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.