

# Dinner

## Starters

### Daily Specials

**Salmon Poke Bowl\***

raw salmon in traditional poke marinade, wakame, edamame

**V Greek Salad**

tomato, cucumber, bell pepper, red onion, Kalamata olives, feta

**Mozzarella-Stuffed Meatball**

with fresh mozzarella and a hint of basil

**Fire-Roasted Tomato Cream Soup**

basil pesto

**Caesar Salad**

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

**Shrimp Cocktail**

classic horseradish cocktail sauce, fresh lemon

**French Onion Soup**

Gruyère crostini

## Entrées (+)

### Daily Specials

**Lasagna**

layered with tomato and Parmigiano Reggiano

**Grilled Calamari Steak**

creamy white beans, lemon caper sauce

**Slow Roasted Prime Rib\***

baked potato, steamed broccoli

**Southern-Style Fried Chicken**

French fries, coleslaw

**V Chef's Indian Vegetarian**

today's curated lentil and vegetable selection

**Pennette Pasta**

choice of Bolognese, Alfredo, or fresh tomato basil sauce

**Grilled Chicken Breast**

mashed potatoes, seasonal vegetables

**Grilled Atlantic Salmon\***

rice pilaf, seasonal vegetables

**New York Strip Steak\***

choice of herb butter, chimichurri, or green peppercorn sauce

<sup>(\*)</sup> A surcharge of \$ 5 for a second entrée or more, excluding the pasta dishes, applies.

## Steakhouse Selection

*We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.*

**Broiled Cold Water Lobster Tail**

\$ 19.99

hot drawn butter

**Linz Heritage Angus\***

\$ 19.99

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

**Side Dishes**

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.

**V** Vegetarian

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If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

\*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## Desserts

### Coconut Pistachio Dacquoise

coconut biscuit, pistachio mousseline, raspberry coulis

### Crema Catalana

caramel sauce

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

### New York Cheesecake

strawberry compote



### Warm Apple Crumble

vanilla ice cream

### Ice Cream and Sorbet

please enquire with your server about our daily selection of ice cream and sorbets



### No Sugar Added Ice Cream

please enquire with your server about our daily selection

## Sommelier's Recommendations

### Sparkling Wine

Valdo, Prosecco DOC, Italy

 \$ 10
  \$ 40

### White Wines

Mer Soleil, Chardonnay, California

 \$ 9

Meridian, Chardonnay, California

 \$ 35

### Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

 \$ 11

### Red Wines

Bonterra, Cabernet Sauvignon, California

 \$ 50

Wolf Blass, Yellow Label Shiraz, Australia

 \$ 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.

