

HAPPY  
**Holidays**  
DINNER

## Starters

### Daily Specials

- V Caprese Salad**  
sliced tomatoes, fresh mozzarella, basil pesto
- Fried Calamari and Zucchini**  
homemade marinara
- Italian Antipasto**  
assorted Italian cold cuts, grilled vegetables, grissini
- V Roasted Pumpkin Bisque**

### 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

- Linguine alle Vongole**  
clams, garlic, white wine reduction
- Traditional Christmas Turkey**  
onion and sage bread stuffing, giblet gravy, cranberry relish, holiday mash, Brussels sprouts, glazed carrots
- Baked Grouper**  
with cherry tomatoes and Kalamata olives, lemon potatoes
- Veal Ossobuco**  
Parmesan polenta, seasonal vegetables, rich red wine veal sauce, gremolata
- V Voodles Primavera**  
spiral-cut zucchini, carrots and squash coated in a hearty tomato sauce

### Pennette Pasta

choice of Bolognese, Alfredo, or fresh tomato basil sauce

### Grilled Atlantic Salmon\*

rice pilaf, sautéed seasonal vegetables

### Grilled Chicken Breast

mashed potatoes, 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.

**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.

## Steakhouse Selection

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

**Linz Heritage Angus\*** \$ 19.99

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

**Broiled Cold Water Lobster Tail** \$ 19.99

hot drawn butter

### 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.

## Desserts

### Warm Christmas Pudding

brandy sauce

### Spiced Pavlova

mulled wine, caramel, oranges

### German Chocolate Cake

ice cream

### Carrot Cake

orange ginger cream cheese frosting

### Ice Cream and Sorbet

please ask your waiter about our daily selection of ice cream and sorbets



### No Sugar Added Ice Cream

please ask your waiter about our daily selection

## Sommelier's Recommendations

### Sparkling Wine

Domaine Chandon, Brut Classic, California



\$ 52

### White Wine

Caymus, Conundrum, California

\$ 64

### Red Wine

Oberon, Cabernet Sauvignon, California

\$ 65

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.



No Sugar Added