

# Dinner

## Starters

### Daily Specials

**Escargots à la Bourguignonne**

snails in wine butter sauce with garlic and parsley

**Seafood Newburg**

shrimp, scallops, and mussels in rich creamy sauce

**V Beetroot Salad**

goat cheese cream, black truffle emulsion

**V Broccoli Cheddar Soup**

garlic croutons

**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

**Fettuccine Alfredo**

blackened chicken, fresh garlic, grated Parmesan

**Jumbo Shrimp Frà Diavolo**

spicy tomato sauce, creamy herb risotto

**Fish and Chips**

batter-fried fish filet, fries, tartar sauce

**Roasted Beef Tenderloin\***

Dauphinoise potatoes, seasonal vegetables, cognac mushroom sauce

**V Tofu Vegetable Teriyaki**

wok-fried with rice noodles

**Pennette Pasta**

choice of Bolognese, Alfredo, or fresh tomato basil sauce

**Grilled Chicken Breast**

mashed potatoes, seasonal vegetables

**Grilled Atlantic Salmon\***

rice pilaf, sautéed 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

**V** Vegan

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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

**Dulce de Leche Cream Cake**

dark chocolate sauce

**Vanilla Cream**

wild berry coulis

**Grandma's Chocolate Cake**

with layers of dulce de leche and chocolate fudge

**New York Cheesecake**

strawberry compote



**Coconut Tapioca Pudding**

mango compote

**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

**Champagne**

Veuve Clicquot, Yellow Label Brut, France



\$ 99

**White Wines**

Santa Margherita, Pinot Grigio, Italy

\$ 64

Caymus, Conundrum, California

\$ 16

\$ 64

**Rosé Wine**

Château d'Esclans, Whispering Angel, France

\$ 15

\$ 60

**Red Wines**

Pasquier Desvignes, Châteauneuf-du-Pape, France

\$ 70

La Crema, Pinot Noir, California

\$ 16

\$ 63

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