

# Gala Dinner

## Starters

### Daily Specials

#### **Creamy Salmon Rillettes**

fresh cucumber caper salad

#### **V Eggplant Parmigiana**

au gratin with mozzarella, Parmesan, and basil tomato sauce

#### **Steak Tartare\***

raw marinated tenderloin, capers and shallots, Dijon aioli

#### **Lobster Bisque**

sherry and spices, finished with brandy

#### **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

#### **V Wild Mushroom Pappardelle**

truffle cream

#### **Duo of Broiled Lobster Tail and Grilled Jumbo Shrimp**

steamed asparagus, green pea risotto

#### **Filet Mignon\***

dauphinoise potatoes, steamed asparagus, mushroom demi-glace

#### **Chicken Scaloppini**

Parmesan-battered, penne with garlic confit

#### **V Roasted Vegetable Lasagna**

seasonal vegetables layered with fresh tomato, mozzarella

#### **Pasta of the Day**

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 second entrée or more, excluding 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**

hot drawn butter

\$ 19.99

#### **Linz Heritage Angus\***

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

\$ 19.99

#### **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

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

### Royal Cake

dark chocolate mousse, crunchy praline, vanilla anglaise

### Baked Alaska

ice cream-layered sponge cake, caramelized meringue

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

### New York Cheesecake

strawberry compote



### Mint-Flavored Pineapple Salad

coconut flakes

### 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

Caymus, Conundrum, California

\$ 64

Matua, Sauvignon Blanc, New Zealand

\$ 10 \$ 40

### Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 15 \$ 60

### Red Wines

Caymus, Cabernet Sauvignon, California

\$ 140

Wild Horse, Merlot, California

\$ 12 \$ 46

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.

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No Sugar Added