



Daily Specials

Guadeloupe-Style Shrimp Tails

batter-fried, mango sauce

Charred Chicken Quesadilla

black bean salsa, pico de gallo

Guacamole and Queso Fundido

tortilla chips

White Bean and Chorizo Soup

cannellini beans and Spanish chorizo stewed in a hearty tomato broth

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

Daily Specials

Penne with Sausage and Peppers

mildly spiced tomato sauce

BBQ Pork Ribs

baked jacket potato filled with applewood-smoked bacon, sour cream, and chives

Blackened Red Snapper with Lime and Creole Spices

pineapple mint relish, coconut rice, braised okra

Island Meatloaf

topped with a tangy pineapple glaze

Roasted Cauliflower Steak

Jamaican jerk, rice and beans

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

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

Linz Heritage Angus*

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

\$ 19.99

Broiled Cold Water Lobster Tail

hot drawn butter

\$ 19.99

Side Dishes

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

Vegetarian

Vegan

No Sugar Added

ENG

*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.



Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

New York Cheesecake

strawberry compote

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

Arroz con Leche

cinnamon rice pudding

Ice Cream and Sorbet

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

No Sugar Added Ice Cream

please enquire with your server on our daily selection

Sparkling Wine

Valdo, Prosecco DOC - Italy

\$ 10 \$ 40

White Wines

Kim Crawford, Sauvignon Blanc, New Zealand

\$ 50

Danzante, Pinot Grigio, Italy

\$ 10 \$ 40

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 15 \$ 60

Red Wines

Terrazas de los Andes, Malbec, Argentina

\$ 50

Robert Mondavi, Private Selection Cabernet Sauvignon, California

\$ 10 \$ 40

Vegetarian

Vegan

No Sugar Added

*MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.

ENG