

# 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



#### Beetroot salad

goat cheese cream, black truffle emulsion



#### 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

#### Fish and Chips

batter-fried fish filet, fries, tartar sauce

#### Jumbo Shrimp Frà Diavolo

spicy tomato sauce, creamy herb risotto

#### Steak Diane\*

beef tenderloin, cognac mushroom sauce



#### 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 second entrée or more applies

## 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.



Vegetarian



Vegan



No Sugar Added

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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

### New York Cheesecake

strawberry compote

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



### Coconut Tapioca Pudding

mango compote

### 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

## Sommelier Recommendations

### Sparkling Wine

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.



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