

# SMALL PLATES

## Burrata Caprese ♡Ⓞ

Basil-marinated Grape Tomatoes, Black Pepper, Virgin Olive Oil

## Malaysian Chicken Satay

Kacap Manis, Coconut Rice, Cucumber Relish, Roasted Peanut Dipping

### REGIONAL INSPIRATIONS

## Alaskan Salmon Gravlax ♣Ⓞ

Fennel-Globe Radish Salad, Dill, Raspberries

## Forcini Sacchetti ♡

Forcini Mushroom, Swiss and Fontina Cheese,  
Garlic, Thyme-Prosecco Wine Sauce

## Dill and Lemon-marinated Shrimp ⓄⓄ

Yukon Gold Potato, Sweet Green Peas, Scallions, Globe Radish,  
Baby Leaf Spinach, Flat Parsley-Champagne Dressing

## Lobster Bisque

Lobster, Tarragon, Cognac, Cream, Tomato, Chives

## White Cheddar and Broccoli Soup ♡

Crisp Dark Pumpernickel Croutons

## Iceberg Wedge Salad ♡Ⓞ

Feta Cheese, Kalamata Olive, Cucumber, Red and Yellow  
Grape Tomatoes, Mint-Lemon Yogurt Dressing

Six-Grain Country, Soft White,  
Whole Wheat Rolls



**SCOTT'S CRUISES**

# ENTRÉES

## Linguini Nero

Garlic Shrimp, Malabar Spinach, Roasted Grape Tomatoes, Parmigiano-Reggiano

## Dijon Herb-crusted Rack of Lamb 🍷

Zucchini, Tomato, Bell Pepper Piperade, Thyme-Cocotte Potatoes,  
Rosemary-Zinfandel Reduction

## Grilled Grain-fed Sirloin Steak 🍷🥚🌱

Oven-baked Potato, Asparagus

## REGIONAL INSPIRATIONS

### Chicken Schnitzel

Panko-crusted Chicken Breast, Butter-sautéed Potatoes,  
Caramelized Onions, Long Green Beans, Lemon, Anchovy, Capers

### Roasted Alaskan Salmon Steak 🍷🥚

Celeriac Purée, Buttered Savoy Cabbage, Parsnip Chips, Truffle-Red Wine Jus

### Wild Mushroom and Sweet Onion Strudel 🍷

Sautéed Wild Mushrooms, Sweet Onions, Baby Spinach, Marinated Tofu,  
Porcini-dusted Phyllo Pastry, Basil-Parsley Dressing

### Plant-based Soba Noodle Bowl 🌱

Miso-Ginger Broth, Tempeh, Soybeans, Bok Choy, Green Onion, Carrots, Lemon Grass

### Beef Wellington 🍷

Beef Tenderloin, Crêpes, Mushroom Duxelle, Puff Pastry,  
Roasted Fingerling Potatoes, Baby Vegetables, Cabernet Jus

### Crisp Sweet Chili-spiced Chicken Salad 🥚

Pineapple, Cucumber, Soybeans, Green Onions, Green and Red Bell Peppers,  
Toasted Sesame Seeds, Daikon, Iceberg, Endive, Ponzu Dressing

# + DESSERTS \*

## Chocolate Decadence

Bitter Chocolate Crème, Truffle Crème, Chocolate Sauce

## Orchard Peach Tart

Almond-Peach Tart, Vanilla Sauce, Vanilla Ice Cream

## Celebration Cake

Baked Cheesecake, Fresh Strawberries,  
Pastry Cream, White Chocolate Glaze



SCOTT'S CRUISES

## SUNDAE

### The Rocky Mountains Sundae

Rocky Road Ice Cream, Roasted Marshmallow,  
Chocolate Wafer, Fudge Sauce, Whipped Cream

## NO SUGAR ADDED DESSERT

### Cappuccino Mousse 🥚

Cappuccino Chocolate Crème,  
Raspberry Coulis

🌱 Vegetarian 🥚 Gluten Free 🥚 Dairy Free 🍷 Meats without animal meat, dairy, eggs, and honey

Dance Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or even inadvertently during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

