

Caribbean Dinner



Starters

Daily Specials

Golden-Fried Crab & Seafood Cake

shaved fennel, seasonal greens, chive rémoulade

**Callaloo, Spinach & Artichoke Dip**

tortilla chips

**Seasonal Melon Salad**

shaved honeydew, seedless watermelon morsels, fresh arugula, feta crumbs, honey-lime dressing

**Black Bean Soup**

root vegetables, chopped scallions

Caesar Salad

crisp Romaine lettuce, garlic croutons, Parmesan cheese, Caesar dressing

Shrimp Cocktail

classic horseradish cocktail sauce, fresh lemon

French Onion Soup

Gruyère crouton

Entrées (+)

Daily Specials

Jerk Chicken Fusilli

bell peppers, tomato cream

Broiled Swordfish

mango salsa, coconut-lime jasmine rice

Mojo-Marinated Grilled Pork Chop

roasted sweet potatoes, chichiron, fried plantains, broccoli, cumin-orange-lime reduction

Carne Asada

grilled flank steak, spiced tomato salsa, fried potatoes, black beans, cabbage slaw, fresh lime

**Vegetable Rundown**

pumpkin, sweet potatoes, & beans stewed in coconut milk with mild scotch bonnet & thyme

Pennette Pasta

choice of Bolognese, Alfredo, or fresh tomato basil sauce

Grilled Chicken Breast

mashed potatoes, seasonal vegetables

Grilled Atlantic Salmon*

rice pilaf, seasonal vegetables

New York Strip Steak*

choice of herb butter, chimichurri, or green peppercorn sauce

(*) A surcharge of \$ 5 for a second entrée or more, excluding the pasta dishes, applies.



Vegetarian



Vegan



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.

Desserts

Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

Grandma's Chocolate Cake

layers of dulce de leche & chocolate fudge

New York Cheesecake

strawberry compote



Lime Coconut Cake

mango compote

Ice Cream & Sorbet

please ask your waiter about our daily selection of ice cream & sorbets



No Sugar Added Ice Cream

please ask your waiter about our daily selection



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. 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.

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