

Dinner

Starters

Daily Specials

Marinated Octopus

stewed with roasted vegetables

Stuffed Baked Mushrooms

stuffed with sautéed spinach, grated Parmesan

**Vegetable Spring Rolls**

sweet chili sauce, lemongrass, cilantro

Beef and Barley Soup

pearled barley, braised beef, root vegetables

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

Penne all'Amatriciana

San Marzano tomatoes, pancetta, pecorino romano

Wild Barramundi Filet

pan-fried, lemon beurre blanc

Chicken Coq au Vin

classic French recipe with bacon

Slow-Braised Lamb Shank

onion mashed potatoes, buttered green beans

**Chef's Indian Vegetarian**

today's curated lentil and vegetable selection

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.

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.

Vegetarian

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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

Chocolate Duo Cake

dark and white Bavarian cream, Sacher biscuit

Coconut Cake

biscuit, coconut cream, raspberry sauce

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

New York Cheesecake

strawberry compote



Chocolate Fudge Cake

strawberry compote

Ice Cream and Sorbet

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



No Sugar Added Ice Cream

please ask your waiter about our daily selection

Sommelier's Recommendations

Sparkling Wine

Valdo, Prosecco DOC, Italy,

 \$ 14  \$ 49

White Wines

Kim Crawford, Sauvignon Blanc, New Zealand

\$ 58

Castello di Poggio, Moscato, Italy

\$ 14 \$ 49

Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15 \$ 54

Red Wines

Borgogno, Nebbiolo No Name, Italy

\$ 76

Errazuris, Carménère, Chile

\$ 14 \$ 49

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.

