

## Starters

### SALMON AND SHRIMP FRITTERS

three fritters fried until golden brown, paired with Sriracha mayonnaise, classic cocktail sauce and fresh lemon

### SMOKED CHICKEN AND ORANGE SALAD

tender chicken breast and orange segments on a bed of fennel and herbs drizzled with a Cointreau-citrus vinaigrette

### BAY SCALLOP GRATIN

delicate bay scallops au gratin in melted garlic-herb butter with Cognac and Pernod Anise and an olive breadstick

### SHRIMP AND LOBSTER BISQUE

silky blend of shrimp and lobster, cream, brandy and Chablis garnished with lobster meat, vegetables and crème fraîche

### classics

### BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croûtons baked with Gruyère cheese

### CAESAR SALAD

romaine, garlic croûtons, Parmesan, creamy Caesar dressing

### SHRIMP COCKTAIL

chilled shrimp, horseradish cocktail sauce, fresh lemon

### ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

### GARDEN SALAD

fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

### ARTISAN CHEESE PLATE

assorted cheeses, fig and date chutney, dried fruit bread

## Premium Selections

Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice

\* An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

no sugar added

## Main Courses

### SEAFOOD LINGUINE MARINARA

al dente pasta tossed with shrimp, scallops, mussels, clams and a classic tomato sauce, garnished with herbs and peas

### BEEF BOURGUIGNON

classic beef stew with pearl onions, mushrooms and bacon in a red wine demi-glace, served with rice pilaf

### ROASTED PORK LOIN

carved pork loin, braised red cabbage, garlicky mashed potatoes and cranberry jus

### CHICKEN MARSALA

chicken breast in a mushroom-Marsala wine sauce with garlicky mashed potatoes, sautéed asparagus and tomatoes

### BUTTERNUT SQUASH RISOTTO

creamy arborio rice and blended butternut squash finished with caramelized apples and crispy sage and beet chips

### CHICKEN BACON PIE

tender chicken, Canadian bacon and peas tossed with creamy béchamel baked under puff pastry, seasonal vegetables

### LAMB ROGAN JOSH

fragrant curry with saffron and ginger, served with jasmine rice, papadam, roti and raita

### classics

### HERB-CRUSTED SALMON\*

pan-seared with horseradish, celery root purée, snow peas, grape tomatoes and a lemon-butter sauce

### NEW YORK STRIP STEAK\*

prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

### WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95†

### CHOPS GRILLE FILET MIGNON\*

roasted beef tenderloin with your selection of sauce \$16.95†

## Desserts

### WARM APPLE COFFEE CRUMBLE

apple filling topped with crunchy coffee streusel, vanilla ice cream

### ETON MESS

traditional English dessert of strawberries, whipped cream and broken meringue

### RED AND WHITE CHEESECAKE

red velvet base, ricotta filling, topped with whipped cream and fresh berries

### classics

### CRÈME BRÛLÉE

rich vanilla custard topped with caramelized sugar

### APPLE BLOSSOM À LA MODE

warm apple tart served with vanilla ice cream and caramel sauce

### ROYAL CHEESECAKE

velvety cheesecake garnished with glazed strawberries

### ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

### SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

### ICE CREAM

choice of vanilla, strawberry or chocolate no-sugar-added ice cream is also available

### SURF & TURF\*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95\*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleries are not food-allergen-free environments. For further allergen information, please ask your waiter.