

CRUISE MENU ENHANCEMENTS

Appetizers

CAJUN BLACKENED SHRIMP

With Andouille Sausage and Roasted Tomatoes over Artichoke Fondue

\$12.95

BUTTERMILK FRIED GREEN TOMATOES

With Pimento Cheese and Caramelized Onion Chutney, topped with Bacon Jam over Charleston Cheese Grits

\$9.75

MUSSELS

Sautéed in Saffron Garlic Butter and simmered in a Riesling Wine Mustard Broth with Fire Roasted Tomatoes, Scallions and Herbs

\$11.95

AUTUMN FLATBREAD

Baked with Sweet Roasted Pear, Caramelized Onion, Brie & Blue Cheese and Fig Balsamic Syrup topped with Arugula Salad

\$9.75

BAKED STUFFED MUSHROOMS

With Sausage Medley, Spinach and Four Cheese Stuffing topped with sauce Choron

\$9.95

MENU INCLUDED WITH CRUISE

Starters

CHOICE OF ONE

MAPLE GLAZED PEAR SALAD

With Baby Lettuces, Dried Fruit Medley, Butternut Squash, Pralines and Blue Cheese with Cider Vinaigrette

ROASTED PORTABELLO MUSHROOM SALAD

With Spinach, Red Onion, Hardboiled Egg, Cherry Tomato Halves and Bacon Dressing

SOUP OF THE DAY

Prepared Daily per the Chef's Inspiration

Desserts

CHOICE OF ONE

NEW ORLEANS WHITE CHOCOLATE BREAD PUDDING WITH RASPBERRY SAUCE

PRALINE CHEESECAKE BRULEE

SOUTHERN BUTTERMILK PIE

CHOCOLATE LOVIN SPOONFUL CAKE

Entrées

CHOICE OF ONE

MAPLE MUSTARD GLAZED SALMON

Served with Havarti Horseradish Mashed Yukon Potatoes and Seasonal Vegetables

LAMB RAGU

Slow Braised Lamb Shank off the bone with Roasted Peppers, Artichoke, Portabello Mushrooms, Roasted Cippolini Onion and Carrot tossed with Rigatoni Pasta and Asiago Cheese

DIJON MARINATED CHICKEN BREAST

Pan seared over Charred Tomato and Garlic Spinach topped with Artichoke Fondue served with Havarti Horseradish mashed Yukon Potatoes and Seasonal Vegetables

PORK TENDERLOIN BAYOU

Iron Skillet seared with Creole Spices topped with Pear Chutney served with Charleston Cheese Grits and Seasonal Vegetables

ROCK SHRIMP CAKES

Pan seared with Maple Bacon Jam over Sweet Corn Nage served with Charleston Cheese Grits and Seasonal Vegetables

CHEFS DAILY INSPIRATION SPECIAL

VEGAN SPECIAL

Balsamic Marinated Portabello Mushroom stacked with a medley of Grains, Artichoke, Spinach, Seasonal Vegetable and Tomato Ragout

DINNER MENU ENHANCEMENT

8 OZ. BLACK ANGUS BEEF TENDERLOIN

OR

12 OZ. RIBEYE STEAK

With a Cognac Demi Glaze, Havarti Yukon Mashed Potatoes and Seasonal Vegetables

\$11.95