

# MENU

(Included with Cruise)

## Starters (Choice of One)

### **BLT Salad**

Applewood Smoked Bacon, Cherry Tomato Halves, Red Onion and Hard-boiled Egg with Creamy Peppercorn Dressing

### **Caesar Salad**

Romaine Hearts, Shaved Parmesan, Sun-dried Tomatoes and Ciabatta Croutons tossed with Caesar Dressing

### **Soup of the Day**

Prepared Daily per the Chef's Inspiration

## Entrées (Choice of One)

### **Braised Beef**

With Caramelized Onion Gravy, Creamy Mashed Potatoes and Seasonal Vegetables

### **Chicken Florentine**

Stuffed with Spinach and Four Cheeses with a Roasted Garlic Sauce, Mashed Potatoes and Seasonal Vegetables

### **Dijon Crusted Atlantic Cod**

Over a Mushroom Spinach Bechamel with Pimento Polenta Cakes and Seasonal Vegetables

### **Creole Seasoned Pork Tenderloin**

With Peach Glaze over Brie Fondue with Pimento Polenta Cakes and Seasonal Vegetables

### **Shrimp Scampi**

Shrimp sautéed in a Garlic Cream Sauce with Roasted Peppers, Sun-dried Tomatoes and Asparagus topped with Shaved Parmesan over Fettuccine

### **Chef's Daily Inspiration Special**

### **Vegan Special**

Eggplant simmered in Roasted Garlic Basil Oil with Asparagus, Artichoke, Mushrooms and Roasted Yellow Pepper over Tomato Puttanesca Sauce

### **Dinner Menu Enhancement**

#### **6 oz. Black Angus Beef Tenderloin**

With Mashed Potatoes and Seasonal Vegetables

**\$8.95**

or

#### **10 oz. Black Angus Beef Tenderloin**

With Mashed Potatoes and Seasonal Vegetables

**\$11.95**

## Desserts (Choice of One)

### **Chef's Selection**