

DINNER MENU

CRUISE MENU ENHANCEMENTS

Appetizer Add-Ons

KOREAN BBQ-GLAZED SHRIMP

served over rum-glazed pineapple with honey wasabi sauce

15

BAKED FRENCH ONION DIP

melted Gruyère, Fontina, and Brie cream
with caramelized onions in a beef broth
served with baguette slices

14

NEW ENGLAND CLAM CHOWDER

10



DINNER MENU

INCLUDED WITH CRUISE

Salad

GARDEN SALAD
with Mandarin orange dressing

Entrees

CHOICE OF ONE

PARMESAN CHICKEN FETTUCCHINI
Parmesan-crusted chicken breast
with roasted peppers and artichoke Boursin cream over fettuccini

TOMATO BALSAMIC JUMBO SHRIMP
pan-seared shrimp over warmed tomato and white balsamic vinaigrette topped with feta cheese
served with saffron risotto and truffle asparagus

BLACKENED SALMON
blackened salmon with a crab remoulade over lemon Dijon beurre blanc
served with andouille sausage rice pilaf and seasonal vegetables

SWEET AND SOUR BEEF
slow-braised beef with a pineapple sweet and sour sauce
served with whipped sweet potatoes and seasonal vegetables

VEGAN TIKKA MASALA
cauliflower, peas, carrots, red pepper, and chickpeas served over rice

Dessert

CHEF'S DAILY DESSERT SELECTION