

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

BAKED MUSHROOMS FLORENTINE

mushrooms stuffed with spinach, artichoke hearts, and four cheese fondue
over a warmed tomato vinaigrette

13



DINNER MENU

INCLUDED WITH CRUISE

Salad

GARDEN SALAD
with Mandarin orange dressing

Entrees

CHOICE OF ONE

PARMESAN CHICKEN FETTUCCHINI
Parmesan-cruste chicken with roasted bell peppers and artichoke Boursin cream
over fettuccini

MEDITERRANEAN SHRIMP
pan-seared jumbo shrimp marinated in garlic, shallots, and fresh herbs
with a warmed tomato balsamic vinaigrette
with saffron, feta cheese, rice pilaf, and seasonal vegetables

HONEY GLAZED SALMON
broiled salmon with a honey glaze over lemon Dijon beurre blanc
with horseradish whipped potatoes and seasonal vegetables

BRAISED BEEF AU POIVRE
slow-braised beef in a brandy cream peppercorn sauce, Portobello mushroom, sundried
tomato, and roasted garlic with horseradish whipped potatoes and seasonal vegetables

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

Dessert

CHEF'S DAILY DESSERT SELECTION