

DINNER MENU

CRUISE MENU ENHANCEMENTS

Appetizer Add-Ons

GAZPACHO SHRIMP

blackened shrimp over lime aioli with gazpacho salsa & avocado mousse
\$16

AUTUMN BRIE


warm brie on a puff pastry, topped with a hot blueberry sauce
& a pear cranberry chutney, garnished with
maple fig balsamic syrup & candied pecans
\$14

ARANCINI

crispy risotto balls stuffed with roasted peppers, chivalini sausage, & mozzarella
over an arrabbiata tomato sauce, topped with shaved parmesan
\$14

SWEET & SPICY RIBS

sweet & spicy hot honey pepper jelly glazed slow-smoked boneless
pork spare ribs with crushed cashews & watermelon radish slaw
\$15



DINNER MENU

INCLUDED WITH CRUISE

SOUP OR SALAD

CHOICE OF ONE

FALL SALAD

butternut squash, glazed dates, cucumber, red onion, grape tomatoes, cheddar cheese, & maple garlic croutons over lettuce medley with cranberry vinaigrette

CHEF'S SOUP DU JOUR

ENTRÉES

CHOICE OF ONE

SALMON PESTO

pistachio pesto crusted salmon over sweet yellow pepper cream with mushroom ragout farro & garlic broccolini

PAPRIKA CHICKEN

sautéed chicken breast with bacon jam & smoked paprika gouda cream sauce, corn rice cakes, & seasonal vegetables

BERKSHIRE MEATLOAF

baked meatloaf & molasses sauce with roasted garlic mashed potatoes & pepper jack creamed corn casserole

SHRIMP PROVENÇAL

sautéed shrimp with roasted peppers, artichoke hearts, mushrooms, capers, & olives in a tomato-garlic sauce over pasta

FARMERS MARKET FRIED RICE

fried rice with fresh market vegetables, kale, broccolini, carrot, cabbage, mushroom, tomato, & lima beans with ginger, sesame, & soy sauce (*vegan*)

STEAK ENHANCEMENT (*additional cost*)

Charred New York Strip steak with roasted garlic herb butter, seasonal vegetables, & red bliss mashed potatoes

DESSERT

CHEF'S DAILY DESSERT SELECTION