

Lunch

Desserts


New York Cheesecake
with your choice of:
chocolate fudge sauce,
butterscotch sauce,
or berry fruit compote

Boston Cream Pie
sponge layered with
mousseline cream
and glazed with
chocolate cream

Tres Leches Cake
vanilla whipped cream

 **Lime Cake**

Ice Cream and Sorbet
ask your waiter for
our assortment of
ice cream and sorbets

 **No Sugar Added Ice Cream**
ask your waiter for
our daily selection

Cheese Plate

Fresh Fruit Plate

Baked Just for You

**Every day a different selection
of fresh-baked bread**

French baguette

Grissini



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Starters

Conch Fritters
Key lime tartar sauce

 **Golden-Fried Mozzarella Sticks**
with our delicious homemade marinara sauce

Soup of the Day
prepared fresh every day, ask your server for today's special


Entrées

Caesar Salad
romaine lettuce, Parmesan cheese, garlic croutons, anchovies, traditional Caesar dressing and your choice of grilled shrimp or chicken

Tex-Mex Chicken Salad
grilled BBQ chicken, mixed greens, cucumbers, julienne red and yellow bell peppers, cheese and crispy bacon

Philly Cheesesteak Sandwich
long hoagie roll with griddled beef, provolone cheese, onions and bell peppers, fries

Signature Burger*
1/3 lb beef burger, melted sharp cheddar cheese, applewood smoked bacon, caramelized onions and golden honey BBQ sauce, fries

 **The Vegan Burger**
vegetable patty, sesame bun, lettuce, onion, tomato and spicy mustard sauce, sweet potato fries

Linguini with Clams
garlic, chili pepper and parsley in extra virgin olive oil

Seared Spiced Mahi-Mahi Fillets
saffron velout and mint-flavored grilled vegetables

Veal Escalopes Piccata
lemon and caper butter sauce, potato pure and string beans

 **Tofu Ragout**
with vegetables in soy sauce and sesame seeds

Sommelier's Suggestions

Sparkling Wine
Valdo, Prosecco, Italy

 
\$ 9 \$ 37

White Wines
Ferrari-Carano Fum Blanc, California
Woodbridge, Chardonnay, California

\$ 45
\$ 8 \$ 31

Rosé Wine
Château d'Esclans, Whispering Angel, France

\$ 12 \$ 48

Red Wines
Marchesi de Frescobaldi, Rèmole, Italy
Mirassou, Pinot Noir, California

\$ 37
\$ 8.5 \$ 35