

Dinner

Chef's Suggestion

Blackened Grouper with Lime and Creole Spices

pineapple mint relish, coconut rice, braised ladies fingers

Did you Know?

Blackening often associated with Cajun cuisine, The food is dipped in melted butter and sprinkled with herbs and spices. It's then cooked in a very hot skillet. The brown-black color of the crust results from a combination of browned milk solids from the butter and charred spices.

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

V Pennette Pasta

fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognese

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sauted seasonal vegetables

New York Strip Steak*

choice of starch and sauted seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables



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

Starters

Bay Scallop Ceviche*

plantain chips

Spanish Delights

chorio, Manchego cheese, roasted red bell peppers, olives, and grilled mushrooms

Chicken Croquettes

mustard sauce

V Fire-Roasted Tomato Cream Soup

mozzarella and basil pesto

Entrées

Grilled Calamari Salad

tomatoes, chorio, cilantro, garbanos, garlic and herbs Spanish sherry vinaigrette

Fresh Pasta Made on Board

Lasagna Bolognese

au gratin with beef sauce, bchamel and Parmigiano Reggiano

Slow-Roasted Prime Rib of Beef Crusted with Freshly Cracked Peppercorns*

loaded baked potato, ovenroasted herbed tomato, and freshly steamed broccoli

Southern-Style Fried Chicken and Waffles

hot honey

Punjabi Tadka

mixed bean dal with rice and roti bread

Desserts

Coconut Pistachio Dacquoise

coconut biscuit, pistachio mousseline, raspberry coulis

Crema Catalana

caramel sauce

New York Cheesecake

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

Warm Apple Crumble

vanilla ice cream

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

V Vegetarian

 Vegan

 No Sugar Added

 Deliciously Healthy

Featured Selection

Meat by Linz* \$ 19.99
 o grilled beef tenderloin with barnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

Side Dishes
 seasoned steak fries or loaded baked potato,
 sauted mushrooms, grilled asparagus,
 sauted seasonal vegetables, steamed rice,
 or whipped potatoes

Sommelier's Suggestions

Sparkling Wines  
 Castillo Perelada, Cava rut Reserva, Spain \$ 9 \$ 36

White Wines
 Mer Soleil, Chardonnay, California \$ 69
 Clos du ois, Chardonnay, California \$ 10 \$ 39

Rosé Wines
 rard ertrand, Ctes des Roses Ros, rance \$ 10 \$ 42

Red Wines
 endallackson, Special Select Cabernet Sauvignon, California \$ 47
 Peter ehmann, Portrait Shira, Australia \$ 9 \$ 36



- 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.
- MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. Low sodium diet please contact your Head waiter or Restaurant Manager.

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