

Dinner

Chef's Suggestion

Steak Diane

tender beefsteak flambéed in cognac mushroom sauce, creamy dauphinois potatoes, sautéed seasonal vegetables

Did you Know?

Steak Diane was very popular in the 1950's and early 1960's, especially in New York city in upscale restaurants prepared table side with its theatrics *arising from the ambience of the cognac used to make the sauce, it was supposedly named after the Roman goddess, Diana or Diane.*

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of ack Daniels, ruyre 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 sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed 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

Crispy Maryland Crab Cakes

whole grain Dijon mustard, fresh slaw



Prosciutto and Melon

lavender honey



Herbed Wild Mushroom Ragout

volauvent



Cream of Argenteuil Asparagus Soup

with tapioca pearls

Entrees



Eleanor Salad

baby green leaves, artichoke hearts, grilled asparagus spears and soft red beets

Ranch dressing

Linguine alle Vongole

tossed with Manila clams, garlic, white wine, chili and fresh Italian parsley in a flavorful clam broth

Giant Shrimp Frà Diavolo

spicy tomato sauce, creamy herb risotto, vegetable turnover

Texas-Style Pulled Pork

mac cheese



Vegetable and Tofu Stir-Fry

peppers, carrots, and broccoli wokfried with garlic, ginger, and soy sauce, garnished with silky tofu

and served with apanese sticky rice and toasted sesame seeds

Desserts

Dulce de Leche Cream Cake

dark chocolate sauce

Vanilla Cream

wild berry coulis

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



Coconut Tapioca Pudding

mango compote

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



Vegetarian



Vegan



No Sugar Added



Deliciously Healthy

Dinner

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   \$ 96
 ouis Roederer rut Premier, rance

White Wines
 Domaine aroche, Chablis Premier Cru, rance \$ 69
 Caymus, Conundrum, California \$ 15 \$ 60

Rosé Wines
 Miraval Ros, rance \$ 59

Red Wines
 Pasquier Desvignes, Chteau neuf du Pape, rance \$ 66
 ouis adot, Pinot Noir, rance \$ 15 \$ 59



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- 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.
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