

# WELCOME ABOARD

## CHEF'S RECOMMENDATION



### MARYLAND-STYLE CRAB CAKE

sautéed until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

### SOUTHERN FRIED CHICKEN

seasoned and crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

### KEY LIME PIE

silky and tangy key lime custard baked in a brown butter graham cracker crust

## STARTERS

### CLASSIC CAESAR SALAD ☞

crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

### SPINACH AND ARTICHOKE DIP

creamy dip served warm with crunchy corn tortilla chips

### ROASTED TOMATO SOUP ☺

a blend of seasoned vine-ripened Roma tomatoes topped with crunchy garlic ciabatta croûtons and basil pesto

### CHILLED SHRIMP COCKTAIL ☞

tender shrimp, classic horseradish cocktail sauce, fresh lemon

### ESCARGOTS À LA BOURGUIGNONNE ☞

baked snails in garlic-parsley butter—a true French delicacy

### MARYLAND-STYLE CRAB CAKE

sautéed until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

## MAIN COURSES

### PAN ROASTED FISH FILLET

flaky white fish over creamy potato leek gratin, a sautéed medley of corn, peppers, and snow peas in a saffron butter sauce topped with crispy leeks

### SLOW ROASTED PRIME RIB\*

tender beef, creamy mashed potatoes, broccoli, sautéed carrots and a flavorful horseradish au jus

### SOUTHERN FRIED CHICKEN

seasoned and crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

### SPAGHETTI BOLOGNESE ☞

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

### HERB-CRUSTED STUFFED PORTOBELLO ☺

with vegan creamed spinach and fluffy vegetable couscous, baked until golden in marinara sauce and herb oil

### NEW YORK STRIP STEAK\* ☞

prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

### AROMATIC CHICKEN SAAG

marinated spicy tender chicken in curried spinach and tomato, steamed basmati rice, raita, roti, crispy poppadum

## DESSERTS

### DARK CHOCOLATE CUSTARD ☺

silky custard infused with rich cocoa, topped with fresh raspberries

### BOSTON CREAM PIE

the rich, creamy classic: layers of moist cake, vanilla custard and chocolate glaze

### PEANUT-CARAMEL BAR ☺

crispy peanut butter rice square with a touch of maple syrup over a sweet mixed berry compote

### ROYAL CHEESECAKE ☞

velvety cheesecake garnished with a sweet glazed strawberry

### KEY LIME PIE

silky and tangy key lime custard baked in a brown butter graham cracker crust

### ICE CREAM ☞

choice of vanilla, strawberry, or chocolate  
*no-sugar-added and vegan ice creams are available*

## PREMIUM SELECTIONS

*Served with seasonal vegetables and your choice of mashed potatoes or rice*

### MAINE LOBSTER TAIL

broiled, grilled or steamed lobster tail with melted butter \$16.99†

### CHOPS GRILLE FILET MIGNON\*

grilled beef tenderloin with your selection of sauce \$19.99†

### SURF & TURF\*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99†

☞ Royal classic ☺ no sugar added ☺ vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions.

Royal Caribbean International galleys are not food-allergen-free environments. \*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.