PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Creamy Bacon Soup
bacon, leeks, croutons

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Plant-Based Chicken Burrito
onion, black beans, rice, cheese

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Penne with Spicy Tomato Sauce, Shrimp and Parsley*

Chipotle Roasted Striploin, Gravy*
corn tortilla chips, avocado, chimichurri sauce

Sweets

Lime and Mango Cake
key lime cream, hazelnut sponge, mango cream

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Corn Chowder
pepper relish, avocado

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Baked Vegetarian Macaroni Pasta
plant-based chicken, vegetables, cheese, vegan cream sauce

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Seafood Curry*
shrimp, scallops, fish, chili, bok choy, scallions, jasmine rice

Mediterranean Beef & Pork Meatballs
tomato sauce, potato, cheese

Sweets

Chocolate Tart
hazelnut feuillantine, chocolate ganache, vanilla sauce

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Farmer's Vegetable Soup
pesto oil, parmesan

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Plant-Based Schnitzel
parsley, spinach, breadcrumbs

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Beer Battered-Cod
fries, tartar sauce, malt vinegar, lemon, mushy peas

Tex-Mex Roasted Chicken Chimichurri
horseradish & ranch sauce

Sweets

Pistachio Crème Brulée
raspberry macaron

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Country-Style Lentil Soup
bacon, ham

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Grilled Cheese Sandwich
mozzarella, cheddar, provolone, challa bread, potato salad

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Fish Curry*
naan bread, cilantro, jasmine rice

Beef & Broccoli
jasmine rice, scallions, sesame

Sweets

Apple Tatin
caramelized apple, puff pastry

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Tortilla Soup
avocado, peppers, cilantro

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Vegan Tuscan Sausage
white beans, tomato

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Panko-Crusted Cod
charcoal bun, pickled onions, cucumber, tartar sauce, lemon

Thai Green Pork Curry
jasmine rice, bok choy, shiitake

Sweets

Pot de Crème Chocolate
caramel chantilly, black sesame tuile

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Pepper Pot Soup
beef, jalapeno, bell peppers

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Roasted Vegetable Panini
pesto mayonnaise, provolone, arugula

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Bay Shrimp Focaccia
olive oil, provolone, bay shrimp, olive focaccia bread

The Pig Melt
pulled pork, bacon, beef brisket, lettuce, cheddar cheese

Sweets

Strawberry Tart
sable breton, vanilla chantilly

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Roasted Pumpkin Soup
roasted pepitas, pumpkin oil

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Spanish Tortilla
green olives, cherry tomato, salsa

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Mongolian Seafood*
shrimp, scallops, calamari, chili, bok choy, scallions, napa cabbage, shiitake mushrooms, oyster sauce, steamed rice

Baked Chicken Enchilada
flour tortilla, cheese sauce, onions, cilantro

Sweets

Orange Chocolate Cake
brownie, orange-dark chocolate mousse

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Chinese Hot & Sour Soup
bay shrimp, egg, scallions

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Mongolian Stir-Fried Vegetables
onion, tofu, nuts, bell pepper, spinach, mushrooms, cabbage, soy bean sprouts, bamboos shoots

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Panko-Crusted Calamari, Cod Fish, Shrimp
remoulade sauce, marinara sauce

Smoky Roasted Chicken Breast
okra tempura, asparagus, cheese biscuit

Sweets

Pistachio-Cherry Paris Brest
choux pastry, pistachio cream, cherry sauce

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Hungarian Goulash Soup
potatoes, paprika

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Spinach & Mushroom Empanadas
guacamole, salsa, sour cream, lime

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Indian Shrimp Curry*
jasmine rice, cilantro, naan bread

Open-Faced Grilled Steak Sandwich*
foccacia, sauteed onions, french fries

Sweets

Raspberry Brownie
vanilla ice cream

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Princess' Chicken Velouté
asparagus, chive oil

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Vegetable Crisp Taco
vegetable ragout, salsa, sour cream, pickled jalapeno, cheddar cheese

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Paella*
clams, mussels, fish, shrimp

Baked Potato & Grilled Salmon*
garlic herb cream cheese, crushed pepper, bacon, cress

Sweets

Warm Raspberry Clafoutis
vanilla ice cream, white chocolate nut crunch

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRINCESS®

Lunch

Lunch Bites

Calamari Fritti
tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower
herbed tahini and lemon, smoked paprika

Dutch Green Pea Soup
pork, ham, sausage, celery

Colossal Fries
truffle aioli, cheese sauce, mayonnaise

Street Tacos
shredded cabbage, mango salsa, lime
choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll
deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt
mango, granola, chia seeds and mint

Summer Roll
crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† $19
jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† $14.99
lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† $19
6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad
avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon or vegan chicken strips*

Quinoa Salmon Poke Bowl*
corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo
pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich
turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog
beef hot dog with chili con carne, cheddar cheese

Signature Burger*
(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun

Tofu Ramen Bowl
noodles, firm tofu, peanuts, carrots, bok choy, cabbage, bell peppers, beans sprouts

Mac & Cheese
camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet
ham, onion, green bell pepper, cheddar

Buttermilk Fried Chicken & Waffles
sauteed greens and maple syrup

Spaghetti Aglio Olio
pasta with olive oil, garlic and red pepper flakes optional: *grilled shrimp**

Loaded Seafood Baked Potato*
seafood ragout, bay scallop, squid, clams, white fish, shrimp, chives

Pan-Seared Chicken Gyros
garlic sauce, oregano, lettuce, onions, tomato, cabbage, flatbread

Sweets

Hazelnut Profiterole
chocolate ice cream, caramel chantilly

New York-Style Cheesecake
fresh strawberries

Sundae
vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream
ask your server about our daily offerings

Vegetarian Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.