PRINCESS®

Sailaway Dinner

Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.

Starters, Soup, Salad

Marinated Goat Cheese and Vegetable Antipasto
grilled eggplant, zucchini, bell pepper, tomatoes, basil oil

Crab Seafood Cocktail*
succulent snow crab, shrimp, scallops, boiled eggs

Chicken, Ham, Parmesan Croquette
spiced saffron aioli

Greek Salad
cucumber, tomato, feta, red onion, kalamata olives, red bell pepper, choice of dressings

Tomato & Roasted Red Bell Pepper Bisque
avocado cream

Vegetarian Gluten-Free

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Pasta

Linguine Vongole
piquant pasta with clams and white wine broth, olive oil, garlic bread

Mains

Asparagus Risotto
ricotta, parmesan shavings

Norwegian Salmon*
creamy mashed potatoes, carrots, lemon-caper butter

Roasted Chicken
herbed bread stuffing, carrots, green beans

Braised Short Ribs
wild mushrooms, broccoli, brie polenta, pan jus

Pork Tenderloin with Huckleberry Jam*
roasted garlic sweet potato mash, parsnip chips, green beans

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

Grilled New York Strip Steak 8 oz*
french fries, garlic herb butter, vegetables

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Captain's Welcome

Breads and Rolls

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Beverages

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Starters, Soup, Salad

Prosciutto Ham*
buttery manchego cheese, sweet port cherries

Orange-Jumbo Shrimp Cocktail
cilantro lemon grass aioli

Escargots Bourguignon
herbed garlic butter, burgundy wine, crusty french baguette

Belgian Endive and Baby Spinach Salad
mandarin segments, avocado and strawberries

Creamy Sunchoke Soup
chipotle & chive oil, toasted pumpkin seed garnish

Vegetarian Gluten-Free

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Pasta

Hearty Baked Ricotta Stuffed Shells
fragrant garlic-basil tomato sauce, mozzarella & parmesan cheeses

Mains

Falafel
deep-fried veggie patties with quinoa tabbouleh, garlic tahini

Seared Halibut*
lemon potato puree, broccoli, saffron butter, heirloom tomatoes

Duck Breast à l'Orange
grand marnier sauce, red cabbage, snow peas

Roasted Beef Tenderloin and Grilled Tiger Prawn with Port Wine Reduction*
velvety potato mousseline, buttered vegetables

Princess Favorites

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

We love having you on board!
And we're delighted to be a part of your culinary journey. Our ports-of-call and the seas we sail inspire our menus, from local ingredients and recipes to fresh, sustainable seafood and best-loved international cuisine.

PRINCESS®

Dinner

Breads and Rolls

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Beverages

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Starters, Soup, Salad

Chicken and Tabbouleh Salad
parsley, tomato and bulgur, hummus, pomegranate dressing

Hot Smoked Salmon*
potato salad, sour cream

Chunky Artichoke & Spinach Dip
foccaccia bread

Mélange of Greens with Avocado
grapefruit, red onion, cannellini beans, ginger, currents

Roasted Zucchini Soup
garnished with apple and basil

Vegetarian Gluten-Free

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Pasta

Penne alla Vodka
tomato cream sauce, sweet peas, pancetta, fresh basil,
grated parmigiano-reggiano

Mains

Indian Vegetables Korma
vegetable curry, cashew nuts, basmati rice, naan bread

Parmesan-Crusted Baked Haddock
caper gherkins dip, olive oil crushed potatoes, buttered vegetables

Whole Roasted Turkey
sweet potato mash, apple-sage stuffing, brussels sprouts,
cranberry jam, gravy

Beef Stroganoff*
sautéed beef strips, egg noodles, paprika demi-glace, mushrooms,
pickles, sour cream

Blue-Ribbon Chicken Cordon Bleu
ham, swiss cheese, vegetable bâtonnets, crushed potatoes

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Fettuccini Alfredo
creamy parmesan sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Italian Night

Breads and Rolls

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Beverages

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Starters, Soup, Salad

Beef Carpaccio*
beef tenderloin, olive oil, parmesan, arugula

Seafood Antipasto*
shrimp, black mussels, squid, red pepper spread, taggiasca olives

Mushroom Arancini
zesty tomato sauce, mozzarella cheese

Insalata Mista
peppery frisée, radicchio, tomatoes, cucumbers, chickpeas, kalamata olives, pecorino cheese, choice of dressings

Minestrone Soup
vegetables, ditalini pasta, basil pesto

Vegetarian Gluten-Free

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Pasta

Lasagna
pasta layered with rich meat sauce and creamy parmesan white sauce

Mains

Eggplant Cannelloni Parmigiano
mascarpone risotto

Sautéed Redfish, Caponata*
quinoa risotto, asparagus, summer squash

Classic Chicken Parmigiana
spaghetti, tomato sauce, fresh basil

Tuscan-Style Beef Strip Loin Steak, Chianti Red Wine Sauce*
italian bean casserole with pancetta, spinach, roasted garlic, onions and mushrooms

Veal Polpettini, Rustic Tomato Basil Sauce
garlic mashed potatoes, spinach, mozzarella

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

Grilled New York Strip Steak 8oz*
french fries, garlic herb butter, vegetables

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Dinner

Breads and Rolls

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Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.

Starters, Soup, Salad

Seared Black Pepper Duck Breast* GF
apple celeriac salad, lingonberry cream

Heirloom Caprese V GF
tomato, mozzarella, fresh basil salad

Deep-Fried Calamari
tarragon aioli

Cobb Salad GF
chicken breast, boiled egg, tomato, avocado, bacon, bleu cheese crumble, vinaigrette

Cream of Wild Mushroom Soup V GF
truffle cream

V Vegetarian GF Gluten-Free

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Pasta

Hearty Baked Rigatoni with Italian Sausage
tomato sauce, parmesan

Mains

Chile Rellenos
mild poblano peppers, monterey jack cheese, green chili sauce, rice

Seared Flounder Grenobloise*
lemon shrimp butter, capers, green beans, roasted potatoes

Coq Au Vin
burgundy wine-simmered chicken, bacon, pearl onions, butter, pappardelle pasta

English-Style Roast Beef*
yorkshire pudding, gravy, vegetables

Greek Bifteki
ground lamb, feta cheese, greek yogurt, tomato pilaf, bell pepper

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Fettuccini Alfredo
creamy parmesan sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Dinner

Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

Beverages

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Starters, Soup, Salad

Smoked Chicken with Golden Raisins
curried celery remoulade

Greek Potato Salad with Grilled Octopus
kalamata olives, lemon dressing

Spanakopita
phyllo crust with spinach and feta, tzatziki sauce

Gourmet Greens Salad
toasted pecans, cherry tomato, citrus segments

Hearty Borlotti Bean and Pasta Soup
parmesan, olive oil

Vegetarian Gluten-Free

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Pasta

Tagliatelle Alla Conti
pasta with green peas & diced ham, creamy parmesan cheese sauce

Mains

Goat Cheese and Leek Quiche
spinach salad with cherry tomatoes, lemon vinaigrette

Plaice with Clams, Fennel & Pickled Onion*
mild white fish, pea farro stew, roasted carrots

Parmesan-Crusted Turkey Breast
honey dijon mustard, maple roasted squash

Beef Pot Roast
red wine sauce, mashed potatoes, root vegetables

Double Pork Chop with Apples*
garlic mashed potatoes, caramelized red onions, roasted butternut squash

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

Grilled New York Strip Steak 8oz*
french fries, garlic herb butter, vegetables

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Chef's International Dinner

Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.

Starters, Soup, Salad

Vine Tomatoes
wild fig balsamic vinegar, orange oil, caramelized garlic

Prosciutto and Melon*
savory-sweet bites of dry-cured ham and sweet cantaloupe

Lump Crab Cake
buttery crab meat with spicy remoulade, watercress

Radicchio and Caramelized Pear Salad
peppery frisée, roasted bell pepper, bleu cheese

French Onion Soup
rich beef broth, gruyère cheese, crouton

Vegetarian Gluten-Free

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Pasta

Spaghetti Alla Carbonara
bacon, parmesan

Mains

Cauliflower Steak
oven-roasted with tahini, couscous, za'atar spice, asparagus

Chili Prawns with Garlic Butter*
black rice, sautéed spinach

Garlic Herb Chicken Breast
avocado tomato corn salad

Beef Wellington, Truffle Madeira Demi-Glace*
celeriac puree, sautéed asparagus, cherry tomato

Lamb Leg Provençale*
roasted celery root, green beans, tomato

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

Grilled Salmon with Capers and Dill*
cilantro rice

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Dinner

Breads and Rolls

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Beverages

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Starters, Soup, Salad

Pickled Red Beets, Feta Cheese
toasted pine nuts, vinaigrette

Seafood Deviled Eggs*
filled with salmon, shrimp and honey mustard dressing

Crispy Thai Vegetables Spring Rolls
rice noodle salad, sweet chili dipping sauce

Grilled Tuna Niçoise Salad*
boston-bibb lettuce, red onion, olives, egg, potato, green beans, vinaigrette

Sicillian-Style Fish Stew
tomato broth, flounder, capers, raisins, pine nuts, basil

Vegetarian Gluten-Free

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Pasta

Spaghetti Bolognese
meat sauce, parmesan cheese

Mains

Vegetarian Moussaka
sliced eggplant, plant-based "beef," potato, zucchini, tomato, cinnamon

Branzino with Olives, Onions and Peppers*
mediterranean sea bass fillet, creamy mascarpone polenta, green beans

Chicken Kiev
red beets, cabbage, parmentier potato

Grilled Flat Iron Beef Steak*
red wine sauce, spinach, broccoli, cauliflower

Roasted Rack of Pork*
parsnip puree, red onion jam, asparagus, gravy

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

Grilled New York Strip Steak 8oz*
french fries, garlic herb butter, vegetables

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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PRINCESS®

Gala Dinner

Breads and Rolls

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Beverages

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Starters, Soup, Salad

Quinoa & Pomegranate Salad
roasted pumpkin, goat cheese

Steak & Beet Tartare*
crunchy gherkins, capers, onion

Coconut-Crusted Fried Shrimp
sweet & sour sauce

Wedge Salad
bacon, red onion, iceberg lettuce, bleu cheese crumble

Creamy Tomato Soup
splash of gin and basil oil

Vegetarian Gluten-Free

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Pasta

Ricotta Cheese Tortellini
parmesan sauce, ham and peas

Mains

Vegetable Strudel
piquant thai red curry sauce

Seared Mustard-Crusted Tuna*
soy-glazed corn, bok choy, citrusy ponzu sauce

Land & Sea*
(menu item is complimentary, please enjoy any additional steak or lobster for $10†)
beef tenderloin, lobster tail, bearnaise sauce, creamy mousseline potato, sautéed spinach

Harissa-Crusted Lamb Chops*
smoked eggplant, celeriac purée, leeks

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Fettuccini Alfredo
creamy parmesan sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

We love to celebrate!

Our menu tonight is a celebration of culinary arts and the opportunity to travel the world. Let the night begin ...

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PRINCESS®

Farewell Dinner

Breads and Rolls

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Beverages

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Starters, Soup, Salad

Watermelon with Feta Cheese
toasted pumpkin seeds, mint syrup drizzle

Prosciutto, Genoa Salami, Melon and Figs Medley*
crostini, olives, sun-dried tomato

Corn and Crabmeat Tart
garlic aioli

Gourmet Greens Salad
toasted pecans, cherry tomato, citrus segments

Curried Cauliflower Soup
frizzled onions, parsley oil

Vegetarian Gluten-Free

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Pasta

Spaghetti e Aglio Olio
garlic, chili pepper, parsley

Mains

Vegetarian Jambalaya
creole rice with roasted spiced vegetables, light tomato sauce

Sicilian Sole and Scallop Palermitana*
olives, beans, tomato, red onion

Slow-Roasted Prime Rib, Rosemary Jus*
baked jacket potatoes with cheddar cheese, vegetable medley

Braised Lamb Shank
three-bean ragout, gremolata, snow peas

Crackling Pork Belly
savoy cabbage, sticky rice, chilli ginger soy glaze

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Fettuccini Alfredo
creamy parmesan sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan, creamy caesar dressing

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Make the Evening Extra Special

Filet Mignon*† 6 oz - red-skin mashed potatoes, sautéed mushrooms	$19
Lobster Tail† 5 - 6 oz - red-skin mashed potatoes, grilled asparagus	$19
The Perfect Match*† - filet mignon and lobster tail, choice of sides	$29

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