**Starters**

Chicken Waldorf Salad
- diced chicken tossed with apples, grapes, celery and walnuts in a creamy Waldorf dressing

Antipasti
- cured Italian prosciutto, salami, Parmigiano-Reggiano, olive tapenade and crostini

Maryland Style Crab Cake
- sautéed until golden brown, with creamy Old Bay sauce and tomato-cucumber salad

Wild Mushroom Soup
- a rich blend of wild mushrooms with cream finished with chives and white truffle oil

Baked French Onion Soup
- savory beef broth with onions and herb croutons baked with Gruyère cheese

Caesar Salad
- romaine, garlic croutons, Parmesan, creamy Caesar dressing

Shrimp Cocktail
- chilled shrimp, horseradish cocktail sauce, fresh lemon

Escargots à la Bourguignonne
- baked snails in garlic-parsley butter—a true French delicacy

Garden Salad
- fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

Artisan Cheese Plate
- assorted cheeses, fig and date chutney, dried fruit bread

**Main Courses**

Battered Fish and Seafood
- fried fish fillet, sea scallops, shrimp, mint peas, mashed potatoes, creamy rémoulade

Southern Fried Chicken
- seasoned and breaded chicken, butty mashed potatoes, flavorful gravy, corn on the cob

Slow-Roasted Prime Rib
- tender beef with potato croquette, broccoli and horseradish au jus

Caribbean Jerk Pork Chop
- grilled marinated pork chop paired with rice and beans, plantains and Jamaican fried dumplings

Baked Polenta & Feta Cheese
- creamy corn polenta, feta cheese, crisp grilled vegetables, olive oil, balsamic vinaigrette

**Desserts**

Warm Hazelnut Chocolate Cake
- topped with hot fudge and whipped cream

Key Lime Pie
- tangy key lime custard in a brown butter graham cracker crust

Pear and Blueberry Cobbler
- sweet oatmeal crumble, served warm with vanilla ice cream

Crème Brûlée
- rich vanilla custard topped with caramelized sugar

Apple Blossom à la Mode
- warm apple tart served with vanilla ice cream and caramel sauce

Royal Cheesecake
- velvety cheesecake garnished with glazed strawberries

Royal Chocolate Cake
- layers of dark chocolate cake and decadent chocolate mousse

Seasonal Fruit Medley
- a selection of fresh hand-cut fruit

Ice Cream
- choice of vanilla, strawberry or chocolate, no-sugar-added ice cream is also available

**Premium Selections**
Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice

*An 18% gratuity will be added. VAT may apply for certain ports or itineraries.

**Whole Maine Lobster**
- broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter $29.95

**Chops Grille Filet Mignon**
- roasted beef tenderloin with your selection of sauce $16.95

**Surf & Turf**
- Maine lobster tail and roasted filet mignon, with your selection of sauce $34.95

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food-allergy-free environments.