

THIS
EVENING'S
MENU

"Burgundy makes you think of silly things. Bordeaux makes you talk about them and champagne makes you do them."
— Brillat Savarin

STARTERS

SPICY KOREAN CHICKEN BITES 🐔
Sticky Rice, Pan Fried Vegetables,
Toasted Sesame Seeds, Green Onions

ORGANIC ROASTED RED BEETS 🌿 🥬
Topped with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes, Arugula

CREAM OF WILD FOREST MUSHROOM SOUP 🌿 🥬 *
Mushroom Truffle Fricassée

CLASSIC "CAESAR" SALAD *
Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * 🌿 🐔
Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * 🌿
Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP *
Herb Croutons, Melted Gruyère Cheese

ENTRÉES

SEARED SALMON* * 🌿 🐔
Crushed Potatoes, Grilled Squashes,
Sauce Vierge

OVEN ROASTED
JERK SPICED CHICKEN * 🌿
Black Bean & Pineapple Rice,
Buttered Green Beans, Chicken Jus

BEEF AND VEAL
SPAGHETTI BOLOGNESE * 🐔
Herbs, Shaved Parmesan Cheese

PRETZEL CRUSTED PORK CHOPS
Roasted Sweet Potato, Sage Butter Gnocchi's

AGED PRIME RIB OF BEEF* * 🌿
Mashed Potatoes, Baby Carrots,
Green Beans, Pan Gravy

CELEBRITY CLASSICS

BROILED ALASKAN SALMON* * 🌿
Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST * 🌿
Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * 🌿
Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

SPINACH AND RICOTTA RAVIOLI 🥬
Marinara, Vegetarian Parmesan,
Basil Cream Sauce

🌿 Gluten Free 🥬 Vegetarian * No Sugar Added 🐔 Lactose Free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food borne illness, especially if you have certain medical conditions.

COCKTAILS

STRAWBERRY FIZZ (Non-Alcoholic)	8
Strawberries, Lime, Agave Nectar and Soda Water	
CLOVER CLUB	19
Bombay Gin, Lemon, Raspberry, Simple Syrup, Fee Foam	
SALVIA	19
Brugal 1888, Lime, Honey, Sage, Ginger Beer	
ITALICUS MARGARITA	19
Patron Silver, Italicus, Lime, Agave	

FEATURED WINES BY THE GLASS

EXCELLENCE

Celebrity Cruises is proud to partner with Shafer Vineyards
to exclusively offer a wine that is truly excellent.

Merlot, Cabernet Sauvignon, and Malbec.

SHAFER VINEYARDS, EXCELLENCE 30

SPARKLING

Champagne, Robert de Pampignac, France	19
Prosecco, Torresella, Italy	12

ROSÉ

Grenache, Whispering Angel, Côtes de Provence, France	19
Grenache, Le Bel Olivier, Pays d'Oc, France	12
White Zinfandel, Beringer, California	12

WHITE

Pinot Grigio, Santa Margherita, Alto Adige, Italy	19
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	19
Chardonnay, La Crema, Sonoma County, California	19

RED

Cabernet Sauvignon, Silver Ghost, Napa Valley, California	19
Sangiovese, Villa Antinori, Riserva, Chianti Classico, Italy	17
Pinot Noir, Montinore Estate, Willamette Valley, Oregon	19