

Gala Dinner

Chef's Suggested Menu

Alaskan Smoked Salmon Dip
on Toasted Baguette*

Duo of Broiled Lobster Tail
& Grilled Jumbo Shrimp
steamed asparagus, green pea risotto

Baked Alaska
ice cream-layered sponge cake,
caramelized meringue

Starters

★ MSC Favorites

Alaskan Smoked Salmon Dip
on Toasted Baguette*

★ Shrimp Cocktail
classic horseradish cocktail sauce,
fresh lemon

Steak Tartare*
raw marinated tenderloin,
capers & shallots, Dijon aioli

Eggplant Parmigiana
au gratin with mozzarella, parmesan,
& basil tomato sauce

★ Caesar Salad
crisp Romaine lettuce, garlic croutons,
parmesan cheese, Caesar dressing

Lobster Bisque
sherry & spices, finished with brandy

★ French Onion Soup
gruyère crostini

Entrées

V Wild Mushroom Pappardelle
truffle cream

★ Pennette Pasta
choice of Bolognese, Alfredo,
or fresh tomato basil sauce

Duo of Broiled Lobster Tail
& Grilled Jumbo Shrimp
steamed asparagus, green pea risotto

★ Grilled Alaskan Salmon*
rice pilaf, seasonal vegetables

Chicken Scaloppini
parmesan batter,
confit garlic-flavoured penne pasta

★ Grilled Chicken Breast
mashed potatoes, seasonal vegetables

Filet Mignon*
truffle-flavored whipped potatoes,
steamed asparagus, mushroom demi-glace

★ New York Strip Steak*
choice of herb butter, chimichurri,
or green peppercorn sauce

Baked Vegetable Lasagna
seasonal vegetables
layered with fresh tomato, mozzarella

Vegan Selection

Eggplant Parmigiana
au gratin with vegan mozzarella
& basil tomato sauce

Baked Vegetable Lasagna
seasonal vegetables layered
with fresh tomato,
vegan mozzarella-style cheese

Banana, Chocolate & Peanut Butter Slice
chocolate sauce

Steakhouse Selection

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

Broiled Cold Water Lobster Tail \$19,99
hot drawn butter

Linz Heritage Angus* \$19,99
8-oz grilled filet mignon or 14-oz bone-in New York strip steak
with your choice of sauce

V Side Dishes
steak fries or baked potato, sautéed mushrooms or grilled asparagus

18% restaurant gratuities automatically added to all purchases.

Desserts

Royal Cake
dark chocolate mousse, crunchy praline,
vanilla anglaise

Baked Alaska
ice cream-layered sponge cake,
caramelized meringue

★ Grandma's Chocolate Cake
layers of dulce de leche, chocolate fudge

★ New York Cheesecake
strawberry compote

🚫🍴 Banana, Chocolate
& Peanut Butter Slice
chocolate sauce

Ice Cream & Sorbet
please ask your waiter about
our assortment of ice cream & sorbets

🚫🍴 No Sugar Added Ice Cream
please ask your waiter
about our daily selection



V Vegetarian V Vegan 🚫🍴 No Sugar Added

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. If you require a special diet please ask our Restaurant Manager one day in advance.
*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.
A surcharge of \$5 will be added to each additional entrée ordered.

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.
All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.