Special Salad

Focaccia and Tomato Salad
for the Table (App V)
Crusty Focaccia, bocconcini mozzarella and ripe tomato slices tossed with fresh basil and served family style
Sweet Ending

Black Forest Mousse
Dark chocolate mousse, brandied cherries and Chantilly cream, served with a biscotti

Dulce de Leche Cheesecake
Dense cheesecake with a hint of coffee

Flavored Baked Alaska
Glaciers of ice cream on sponge cake islands, blanketed in golden meringue

Sugar-free Tapioca Pudding (6J)
Creamy vanilla pudding with zesty lemon sauce

Low-fat Washington Apple Cobbler (6J)
Spiced with cinnamon and dusted with powdered sugar

May We Suggest...

our international cheese selection, and allow us to pair it with one of our fine port wines

Port wines charged at current bar pricing.

Spirited Coffee Specialties

Royal Delight
Royal Caribbean's Signature Coffee Cocktail. Grand Marnier, Irish cream, Tuaca liqueur and espresso

Irish Coffee
Irish whiskey, piping hot coffee, whipped cream

Kioki Coffee
Kahlúa, Brandy and a mount of whipped cream

Orange Coffee
Cointreau and whipped cream

Mocha Berry
Chambord raspberry liqueur and chocolate, topped off with piping hot coffee and fresh whipped cream

*All Spirited Specialty Coffees and liqueurs are available at current bar pricing.

Coffees

Espresso • Cappuccino
Latte • Caffè Mocha

Liqueurs

Cordials
Kahlúa • Bailey's Irish Cream • Drambuie • Cointreau • Sambuca • DiSaronno Amaretto

Cognacs and Armagnac
Hennessy V.S. • Courvoisier V.S.O.P. • Cles des Ducs Armagnac

Connoisseur's Corner
Dow's Vintage Port • Grappa • Royal Salute • Blanton's Bourbon • Louis XIII
Fresh Seasonal Fruits (V)
Laced with passion fruit coulis

Maryland Crab Cake
With wasabi rémoulade, jícama, and fire roasted corn slaw

New England Clam Chowder
Thick chunky soup topped with chopped parsley

Chilled Golden Delicious Apple Soup (V)
Dusted with cinnamon

House Terrine
Savory duck pâté with port and Waldorf salad

Thai Lemongrass Soup
Fragrant lemongrass and chicken broth with scallop dumplings and chopped green onions
Chef's Signature Entrée

With inspiration and the finest ingredients, our chef has created a special entrée for your dining pleasure this evening.

Grilled Pork Chop
With cranberry-apple relish, scalloped potatoes, and sautéed seasonal vegetables.

Entrées

Cheese Tortelloni
In a light blue cheese and sun-dried tomato sauce.

Orange Lime Salmon (V)
With sautéed baby bok choy and tomato-chili compote.

Thyme and Garlic Lamb T-Bones
Roasted pumpkin, green beans and Merlot reduction.

Risotto Primavera (V)
Freshly grilled vegetables over saffron and wilted spinach risotto.

Alternative Selections

Traditional Caesar Salad (V)
Spaghetti with Marinara Sauce (V)
Broiled Fillet of Atlantic Cod (V)
Grilled Chicken Breast with Seasonal Herbs (V)
Grilled Black Angus Top Sirloin with Herb Butter (V)

(V) – in keeping with today’s increased nutritional awareness, our Royal Lifestyle dishes reflect a lighter, healthier fare.

V – Vegetarian selection.

Wines

For wine selection and pricing, please ask your waiter for the Royal Wine List.

In an effort to support worldwide conservation measures, ice water is served upon request only.