



FreestyleTravelers.com

## APPETIZERS

## ENTRÉES

## CLASSICS

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(served with potatoes du jour,  
seasonal vegetables)

# DINNER

### CURED SALMON\*

Pumpernickel, horseradish crème fraîche, caviar

### BURRATA

Spinach-arugula pesto, cherry tomato, crispy prosciutto, garlic crostini

### SMOKED TOMATO SOUP

Garlic focaccia croûtons, Parmesan

### CRISPY PORK BELLY

Parsnip purée, apple slaw, port wine reduction

### RIGATONI

Spicy Italian sausage, roasted tomato, broccoli rabe

### ROASTED BRANZINO

Grilled zucchini, peppers, lemon confit, pesto

### SEARED DUCK BREAST\*

Celery root purée, sautéed spinach, cherries, Madeira sauce

### GRILLED FILET MIGNON\*

Truffle potato purée, asparagus, Bordelaise sauce

### CAULIFLOWER STEAK

Greek yogurt, garlic confit, pumpkin seeds, thyme

### SHRIMP COCKTAIL

Horseradish cocktail sauce

### CLASSIC CAESAR SALAD

Hearts of Romaine lettuce, garlic croûtons, Parmesan cheese

### ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

### FRENCH ONION SOUP

Gruyère cheese, herb croûtons

### BROILED ATLANTIC SALMON\*

Hollandaise sauce

### GRILLED CHICKEN BREAST

Thyme jus

### GRILLED NEW YORK SIRLOIN STEAK\*

Herb butter or classic green peppercorn sauce

 gluten-free  lactose-free  vegetarian  no sugar added

\* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, 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 galley's are not food allergen-free environments.

SAMPLE MENU FOR REFERENCE ONLY AND SUBJECT TO CHANGE