

Dinner

Chef's Suggestion

Blackened Grouper with Lime and Creole Spices
 pineapple mint relish, coconut rice, braised ladies' fingers

Did you Know?
Blackening often associated with Cajun cuisine, The food is dipped in melted butter and sprinkled with herbs and spices. It's then cooked in a very hot skillet. The brown-black color of the crust results from a combination of browned milk solids from the butter and charred spices.

Classic Favorites

Chilled Jumbo Shrimp Cocktail
 horseradish cocktail sauce

French Onion Soup
 splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad
 crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

V Pennette Pasta
 fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio
 with garlic and olive oil

Pasta Bolognese
 with meat sauce

Grilled Atlantic Salmon*
 choice of starch and sautéed seasonal vegetables

New York Strip Steak*
 choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs
 choice of starch and seasonal vegetables

Starters

Bay Scallop Ceviche*
 plantain chips

Spanish Delights
 chorizo, Manchego cheese, roasted red bell peppers, olives, and grilled mushrooms

Chicken Croquettes
 mustard sauce

V Fire-Roasted Tomato Cream Soup
 mozzarella and basil pesto

Entrées

Grilled Calamari Salad
 tomatoes, chorizo, cilantro, garbanzos, garlic and herbs
 Spanish sherry vinaigrette

Fresh Pasta Made on Board

Lasagna Bolognese
 au gratin with beef sauce, béchamel and Parmigiano Reggiano

Slow-Roasted Prime Rib of Beef Crusted with Freshly Cracked Peppercorns*
 loaded baked potato, oven-roasted herbed tomato, and freshly steamed broccoli

Southern-Style Fried Chicken and Waffles
 hot honey

V Punjabi Tadka
 mixed bean dal with rice and roti bread

Desserts FreestyleTravelers.com

Coconut Pistachio Dacquoise
 coconut biscuit, pistachio mousseline, raspberry coulis

Crema Catalana
 caramel sauce

New York Cheesecake
 your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake
 with layers of dulce de leche and chocolate fudge

No Sugar Added Warm Apple Crumble
 vanilla ice cream

Ice Cream and Sorbet
 ask your waiter for our assortment of ice cream and sorbets

No Sugar Added Ice Cream
 ask your waiter for our daily selection

Cheese Plate

Deliciously Healthy Fresh Fruit Plate

Baked Just for You

Every day a different selection of fresh-baked bread

*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 food borne 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.

Featured Selection FreestyleTravelers.com

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

Side Dishes
 seasoned steak fries or loaded baked potato,
 sautéed mushrooms, grilled asparagus,
 sautéed seasonal vegetables, steamed rice,
 or whipped potatoes

Sommelier's Suggestions

Sparkling Wines

Castillo Perelada, Cava Brut Reserva, Spain
 \$ 9
  \$ 36

White Wines

Mer Soleil, Chardonnay, California \$ 69

Clos du Bois, Chardonnay, California \$ 10 \$ 39

Rosé Wines

Gérard Bertrand, Côtes des Roses Rosé, France \$ 10 \$ 42

Red Wines

Kendall-Jackson, Special Select Cabernet Sauvignon, California \$ 47

Peter Lehmann, Portrait Shiraz, Australia \$ 9 \$ 36

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• MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 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.

• Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
 • 15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.
 • Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.