



## 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

Pennette Pasta

fresh tomato basil sauce or Alfredo sauce

Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognaise

with meat sauce

**Grilled Atlantic Salmon\*** 

choice of starch and sautéed seasonal vegetables

New York Strip Steak\*

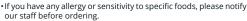
choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

Baked Just for You

Every day a different selection of fresh-baked bread



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



Starters

**Creamy Salmon Rillettes** 

fresh cucumber caper salad, avruga caviar

Marinated Beef Steak Tartar\*

marinated beef with capers and shallots served with an arugula salad and celery root chips, Dijon mustard aioli

Eggplant Parmesan

au gratin with mozzarella, Parmesan and basil tomato sauce

Lobster Bisque

roasted Maine lobster stock with sherry and spices, finished with brandy

Entrées

**Greek Salad** 

tomato, cucumber, bell pepper, red onion, Kalamata olives, feta cheese and lettuce

Lemon, olive oil and oregano dressing

Fresh Pasta Made on Board

Wild Mushroom Pappardelle

fresh pasta tossed in a rich wild mushroom and truffle-flavored cream sauce, garnished with shaved grana padano

Salmon en Croute

salmon fillet, sautéed spinach and feta wrapped in flaky puff pastry, white wine velouté, sautéed seasonal vegetables

Herb-Crusted Roasted Rack of Lamb\*

mashed potatoes, steamed broccoli, glazed baby carrots, rosemary lamb jus

Surf and Turf\*

grilled beef fillet mignon, broiled lobster tail with steamed asparagus, sautéed mushrooms, herbed new potatoes, hot drawn butter

Imam Bayildi

baked stuffed eggplant with tomatoes, onions, garlic, and spices

Desserts FreestyleTravelers.com

**Royal Cake** 

dark chocolate mousse, crunchy praline, vanilla anglaise

Baked Alaska

ice cream layered sponge cake, caramelized meringue

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

Mint-Flavored Pineapple Salad coconut flakes

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

Fresh Fruit Plate









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<sup>(</sup>poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

<sup>•</sup> 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

**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		1
Sparkling Wines		
Veuve Clicquot Ponsardin Brut, France		\$ 95
White Wines		
Chalk Hill, Chardonnay, California		\$ 79 \$ 51
Honig, Sauvignon Blanc, California	\$ 13	\$ 51
Rosé Wines		
Château d'Esclans, Whispering Angel, France	\$ 12	\$ 48
Red Wines		
Caymus, Cabernet Sauvignon, California		\$ 120
Kendall-Jackson, Vintner's Reserve Merlot, California	\$ 12	\$ 47

<sup>•</sup> 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.

<sup>•\*</sup>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.

<sup>·</sup>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.

<sup>•</sup>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.

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