

— APPETIZERS —

COCONUT SHRIMP
Orange Marmalade

ITALIAN BEEF MEATBALLS 🍴
Spicy Marinara Sauce, Parmesan Cheese

AVOCADO HUMMUS ✓
Crispy Pita Thins, Crunchy Vegetable Sticks

BRUSCHETTA ✓
Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes, Garlic, Basil & Olive Oil

SMOKED MOZZARELLA RAVIOLI
Lobster Cream Sauce

CHICKEN AND MATZO BALL SOUP
Chicken Broth, Matzo Ball, Vegetables and Noodles

CREAM OF ASPARAGUS SOUP
Toasted Hazelnuts

FRENCH ONION SOUP
Gruyère Cheese Crouton

BAKED BRIE SALAD ✓
Puff Pastry, Baby Greens, Toasted Almonds, Granny Smith Apples, Honey Drizzle

MIXED GARDEN SALAD ✓ 🍴
Mesclun Greens, Seasonal Vegetables, Herbs, Balsamic Dressing

CAESAR SALAD
Romaine Lettuce, Focaccia Crouton, Parmesan Cheese, Caesar Dressing

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— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK* 🍴
French Fries, Peppercorn Sauce

BREADED FLOUNDER FILLET
Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN 🍴
Mashed Potatoes, Broccoli

SHRIMP FETTUCINI ALFREDO
Parmesan Cream Sauce, Mushrooms

CARVED WHOLE-ROASTED PORK LOIN 🍴
Grilled Asparagus, Sweet Potato Mash, Pear-Brandy Jus

3-CHEESE BAKED ZITI ✓
Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

— TODAY'S FEATURED ENTRÉES —

SAUTÉED CHIMICHURRI BEEF* 🍴
Roasted Vegetables, Cilantro Rice

PECAN-CRUSTED TURKEY MEDALLIONS
Apricot Sauce, Kale with Israeli Couscous, Ginger

GRILLED LEMON-PEPPER TILAPIA* 🍴
Cajun-Roasted Potatoes, Creamed Leek

CHICKEN AND SEAFOOD PAELLA
Chicken, Shrimp, Mussels, Clams in Rice flavored with Saffron and Paprika

SPAGHETTI PUTTANESCA ✓ 🍴
Crispy Capers, Black Olives, Tomato, Basil

BRAISED LAMB SHANK
Roasted Carrots, Shallots, Rosemary Potatoes

— WINE RECOMMENDATIONS —

GRÜNER VELTLINER
PFAFFL WEINVIERTEL DAC HAIDVIERTEL
Weinviertel, Austria
Bright yellow, a full pinch of black pepper guarded by some mandarine, a crisp and juicy body with enough spice makes you fancy more, animating finish.
\$29

PINOT NOIR
LOUIS JADOT
Burgundy, France
Aromas and flavors of red cherries and wild strawberries
\$39

SHIRAZ
LINDEMANS "BIN 50"
South Eastern, Australia
Aromas of vanilla, dark berry fruits with a hint of peppery spice
\$33

✓ = Vegetarian 🍴 = Gluten-free 🍴 = Spicy

If you have any type of food allergy, please advise your server before ordering.
Your check may reflect an additional tax in certain ports or itineraries.
A 20% gratuity and beverage service charge will be added to your check.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.