

# Dinner

## Chef's Suggestion

### Steak Diane

tender beefsteak flambéed in cognac mushroom sauce, creamy dauphinois potatoes, sautéed seasonal vegetables

### Did you Know?

*Steak Diane was very popular in the 1950's and early 1960's, especially in New York city in upscale restaurants prepared table side with its theatrics arising from the flambéing of the cognac used to make the sauce. It was supposedly named after the Roman goddess, Diana or Diane.*

## 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 Penne 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

\*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.

## Starters

### Crispy Maryland Crab Cakes

whole grain Dijon mustard, fresh slaw



### Prosciutto and Melon

lavender honey



### Herbed Wild Mushroom Ragout

vol-au-vent



### Cream of Argenteuil Asparagus Soup

with tapioca pearls

## Entrées



### Eleanor Salad

baby green leaves, artichoke hearts, grilled asparagus spears and soft red beets

Ranch dressing

### Linguine alle Vongole

tossed with Manila clams, garlic, white wine, chili and fresh Italian parsley in a flavorful clam broth

### Giant Shrimp Frà Diavolo

spicy tomato sauce, creamy herb risotto, vegetable turnover

### Texas-Style Pulled Pork

mac & cheese



### Vegetable and Tofu Stir-Fry

peppers, carrots, and broccoli wok-fried with garlic, ginger, and soy sauce, garnished with silky tofu

and served with Japanese sticky rice and toasted sesame seeds

## Desserts [FreestyleTravelers.com](https://www.freestyletravelers.com)

### Dulce de Leche Cream Cake

dark chocolate sauce

### Vanilla Cream

wild berry coulis

### 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



### Coconut Tapioca Pudding

mango compote

### 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

## Baked Just for You

Every day a different selection of fresh-baked bread



## Featured Selection [FreestyleTravelers.com](http://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**   
 Louis Roederer Brut Premier, France \$ 96

**White Wines**  
 Domaine Laroche, Chablis Premier Cru, France \$ 69  
 Caymus, Conundrum, California \$ 15 \$ 60

**Rosé Wines**  
 Miraval Rosé, France \$ 59

**Red Wines**  
 Pasquier Desvignes, Châteauneuf-du-Pape, France \$ 66  
 Louis Jadot, Pinot Noir, France \$ 15 \$ 59

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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.