

WELCOME ABOARD

CHEF'S RECOMMENDATIONS



CRISPY CRAB CAKE
with creamy Old Bay®
sauce and a tomato-
cucumber salad

**SOUTHERN
FRIED CHICKEN**
seasoned, crispy
chicken with Tabasco®
honey, buttery mashed
potatoes, sweet
corn on the cob

KEY LIME PIE
silky and tangy key lime
custard baked in a brown
butter graham
cracker crust

STARTERS

SPINACH AND ARTICHOKE DIP

creamy dip served warm with crunchy corn
tortilla chips

CHILLED SHRIMP COCKTAIL 🍷

tender shrimp, classic horseradish cocktail sauce,
fresh lemon

ROASTED TOMATO SOUP 🍷

a blend of seasoned vine-ripened Roma tomatoes
topped with crunchy garlic ciabatta croûtons
and basil pesto

CLASSIC CAESAR SALAD 🍷

crisp romaine, garlic croûtons, Parmesan,
creamy Caesar dressing

ESCARGOTS À LA BOURGUIGNONNE 🍷

baked snails in garlic-parsley butter—a true
French delicacy

CRISPY CRAB CAKE

with creamy Old Bay® sauce and
a tomato-cucumber salad

MAIN COURSES

PAN ROASTED FISH FILLET

flaky white fish over creamy potato leek gratin,
a sautéed medley of corn, peppers and snow peas
in a saffron butter sauce topped with crispy leeks

SOUTHERN FRIED CHICKEN

seasoned, crispy chicken with Tabasco® honey,
buttery mashed potatoes, sweet corn on the cob
Grilled chicken breast available upon request.

NEW YORK STRIP STEAK* 🍷

prepared to order with choice of herb butter
or green peppercorn sauce, baked potato,
sautéed vegetables

SLOW ROASTED PRIME RIB*

tender beef, creamy mashed potatoes, broccoli,
sautéed carrots and a flavorful horseradish au jus

SPAGHETTI BOLOGNESE 🍷

rich and meaty sauce with San Marzano tomatoes,
roasted garlic, Parmesan cheese and fresh parsley

HERB-CRUSTED STUFFED PORTOBELLO 🍷

with vegan creamed spinach and fluffy vegetable
couscous, baked until golden in marinara sauce
and herb oil

AROMATIC CHICKEN SAAG

marinated spicy tender chicken in curried spinach
and tomato, steamed basmati rice, raita, roti,
crispy papadum
Indian vegetarian entrée available upon request.

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DESSERTS

KEY LIME PIE

silky and tangy key lime custard baked in a brown
butter graham cracker crust

ROYAL CHEESECAKE 🍷

velvety cheesecake garnished with a sweet
glazed strawberry

BOSTON CREAM PIE

the rich, creamy classic: layers of moist cake,
vanilla custard and chocolate glaze

ICE CREAM 🍷

choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

DARK CHOCOLATE CUSTARD 🍷

silky custard infused with rich cocoa, topped with
fresh raspberries

PEANUT-CARAMEL BAR 🍷

crispy peanut butter rice square with a touch of
maple syrup over a sweet mixed berry compote

ARTISAN CHEESE PLATE 🍷

an assortment of artisan cheeses with fig
chutney and seasonal accompaniments

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL

broiled lobster tail
with melted butter \$16.99+

CHOPS GRILLE FILET MIGNON*

grilled beef tenderloin
with your selection of
sauce \$19.99+

SURF AND TURF*

Maine lobster tail and grilled
filet mignon with your
selection of sauce \$34.99+

🍷 Royal classic 🍷 no sugar added 🍷 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions.
Royal Caribbean International galleys are not food-allergen-free environments. *Consuming raw or undercooked meats, seafood, shellfish,
eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

*An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.