



# WELCOME ABOARD

## CHEF'S RECOMMENDATION

### MARYLAND-STYLE CRAB CAKE

sautéed until golden brown with creamy Old Bay® sauce and a tomato-cucumber salad

### SOUTHERN FRIED CHICKEN

seasoned and 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

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sautéed until golden brown 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 and crispy chicken with Tabasco® honey, buttery mashed potatoes, sweet corn on the cob

### 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 poppadum

## 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

### 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

### ICE CREAM

choice of vanilla, strawberry, or chocolate

no sugar added and vegan ice creams are available

## 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 & TURF

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

® Royal class; ® 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 galleries 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.

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