



restaurant & wine bar

## CRUISE MENU

\$47. Per Person

\*\*\* Please Select Three for the Appetizer, Entrée & Dessert Courses\*\*\*

### APPETIZERS

Clam Chowder • Bacon

\*Classic Caesar • Whole Leaf Romaine, Croutons, Soft Boiled Egg, Parmesan,  
House Made Dressing

Mixed greens • Champagne Vinaigrette, Dried Cranberries, Sliced Almonds, Boursin

Crispy Calamari • Fried Basil, Putanesca Sauce, Cherry Peppers

Crab Cakes • Frisée, Cucumbers, Breakfast Radish, Watermelon Radish, Carrots, Champagne  
Vinaigrette

Jumbo Shrimp Cocktail (5pieces) • Cocktail Sauce, Horseradish

### ENTRÉES

Baked Haddock Filet • Creamy Parmesan Grits, Brussels Sprouts, Pomegranate Reduction

Roasted Salmon • Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,  
Snow Peas, Sliced Radish, Ponzu Sauce

\*Grilled Swordfish • Squash Purée, Kale, Roast Butternut Squash, Madeira Wine Reduction

Pan Roasted Free-Range Chicken • Turnips, Asparagus, Butternut Squash, Brussels Sprouts,  
Fingerlings, Chicken Jus

Short Ribs • Cauliflower Purée, Roasted Root Vegetables, Trumpet Mushrooms, Red Wine  
Demi-Glace

Risotto • Squash, Zucchini, English Peas, Carrots, Parmesan Foam

Vegetable Plate • Cauliflower Steak, Cauliflower Puree, Seasonal Vegetables

### DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Berry Sauce, Chocolate Sauce,  
Orange-Vanilla Mascarpone

Key Lime Panna Cotta • Candied Pecans, Lime Whipped Cream, Grenadine Reduction

\*Guests will choose one item per course\*

\*\*Does not include Sales tax and 20% Gratuity\*\*