



PRINCESS

Captain's Welcome



*Please ask your server if you would like
to order from our daily Vegan Menu*

Appetizers

Crab & Corn Chowder
leek fondue, bacon, chives

Beef Carpaccio* 
beef tenderloin, olive oil, parmesan, arugula

Escargots Bourguignon
herbed garlic butter, burgundy wine, crusty french baguette

Belgian Endive and Baby Spinach Salad  
mandarin segments, avocado and strawberries

French Onion Soup 
gruyère cheese, crouton

Princess Shrimp Cocktail 
tangy cocktail sauce

Classic Caesar Salad 
romaine, garlic croutons, parmesan,
creamy caesar dressing



Vegetarian



Gluten-Free



Princess Favorite



No Added Sugar



Inspired by local and regional Caribbean flavors

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Spinach Ricotta Ravioli
pesto sauce, parmesan

Falafel 

deep-fried veggie patties with quinoa tabbouleh, garlic tahini

Whole Roasted Beef Tenderloin*
cognac & green peppercorn demi-glace, buttered vegetables,
scalloped potatoes

Seared Atlantic Halibut*  

lemon potato puree, broccoli, saffron butter, heirloom tomatoes

Duck à l'Orange

grand marnier sauce, red cabbage, snow peas, potato croquette

Fettuccine Alfredo 
creamy parmesan sauce

GRILLERY

Chicken Breast 
mashed potatoes,
market vegetables

Atlantic Salmon*
lemon butter sauce,
market vegetables

Striploin Steak* 6 oz.
french fries,
market vegetables

Make the evening extra special

Filet Mignon*[†] 7 oz - *red-skin mashed potatoes, sautéed mushrooms* \$24

Lobster Tail[†] 6-7 oz - *red-skin mashed potatoes, grilled asparagus* \$24

The Perfect Match*[†] - *filet mignon & lobster tail, choice of sides* \$34

Desserts

Classic Love Boat Chocolate
Mousse Dream

Warm Blueberry Cobbler
buttermilk biscuit, vanilla gelato

Semolina Tart 
fresh berries

Courbe By Cecile
cocoa biscuit, praline crisp, chocolate
ganache, raspberry confit

Sorbet du Jour - Cranberry

Pistachio Love Boat By Cecile
pistachio mousse with pistachio crunch
on vanilla shortbread

French Vanilla Bean Crème Brûlée 
sugar cane crust, lemon madeleines

International Cheese Plate 
crackers, chutney

Seasonal Fruit Plate 

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[†]All food and beverage costs, including cover charges, are subject to a 20% service charge which will be added to your check.