Princess

dinner

Freshly baked breads

Specially crafted for tonight's menu

Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection

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

Starters, soups, salad

Honey and Rum Roasted Pineapple (v)
strawberry-coconut relish

Heirloom Caprese (v)
tomato, mozzarella, basil

Deep-Fried Calamari 📍
tarragon aioli

Cobb Salad
chicken breast, boiled egg, tomato, avocado, bacon, blue cheese crumble, vinaigrette dressing

Beet and Berry Soup (v) 📍
red beets, blueberries, crème fraîche

Cream of Wild Mushroom Soup (v)
truffle cream

(v) Vegetarian (gf) Gluten-Free 📍 Local Eats Mediterranean Flavors

†All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check. *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.

Pasta

Baked Rigatoni with Italian Sausage
tomato sauce, parmesan

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Chili Rellenos (v)

poblano peppers, monterey jack cheese, green chili sauce, rice

Seared Flounder Grenobloise* 📍
lemon-caper butter, roasted potatoes, green beans

Coq Au Vin 📍
burgundy wine simmered chicken, potatoes, bacon, pearl onions, croutons

Greek Bifteki 📍
ground lamb, feta cheese, greek yogurt, lemon potatoes, bell pepper

Barbecued Pork Ribs
cajun potato wedges, coleslaw

English-Style Roast Beef*
yorkshire pudding, gravy, vegetables

Princess favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

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

Romaine & Kale Caesar Salad
parmesan, crispy chickpeas (gf),
creamy caesar dressing

French Onion Soup
gruyère cheese, crouton

Atlantic Salmon* 📍
pea puree, chickpeas, mint

Grilled New York Strip Steak* 8oz
garlic herb butter, french fries, vegetables

Make the evening extra special

Filet Mignon*† 7 oz - *elegant and tender, with red-skin mashed potatoes and sautéed mushrooms* $24

Lobster Tail† 6-7 oz - *sweet and succulent, with red-skin mashed potatoes and grilled asparagus* $24

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