







Breakfast


Hot Off the Griddle

Belgian Waffle 
whipped cream,
strawberry compote

Texas Toast French Toast 
cinnamon sugar, whipped butter,
warm maple syrup

Banana Bread French Toast 
oatmeal crust, berry compote,
whipped butter, warm maple syrup

Buttermilk Pancakes 
whipped butter, warm maple syrup,
sliced banana, blueberries

Buckwheat Pancakes 
ginger-honey whipped butter,
warm maple syrup, assorted berries

*Sugar-free maple syrup is
available upon request*

Eggs and Omelettes

Eggs Benedict*
toasted english muffin, two poached eggs,
hollandaise sauce

TWO WAYS - YOUR CHOICE:

Classic* - with canadian bacon
Forest Mushroom* - with mushrooms
and spinach

Smoked Salmon Omelette*
cream cheese, chives, red onions,
hash browns

Three-Egg Omelette*
toast, hash browns

AS YOU LIKE IT, CHOOSE FROM:

Cheese
Ham & Cheese
Mushroom & Spinach

*Egg whites or egg substitute are
available upon request*

On the Side

hickory-smoked bacon
turkey bacon
pork sausage links or patty
english pork banger
plant-based sausage links
turkey sausage links
corned beef hash
carved honey-glazed ham
hash brown potatoes

Breakfast Favorites

Stewed Fruits - prunes, apricots, figs

Fruits - fresh fruit salad, fruit platter,
fruit parfait, grapefruit segments

Yogurt - plain, fruit-flavored or greek

Cottage Cheese

Homemade Muesli

Smoked Salmon* - cream cheese, tomato,
red onion, capers

Hot Cereals - oatmeal, steelcut oatmeal,
cream of wheat

*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.

COMPLIMENTARY MORNING BEVERAGES

Proudly Serving

LAVAZZA

coffee
decaf coffee

- JUICES

orange
apple
grapefruit
cranberry
pineapple
grape
prune
tomato
V-8
- MILK

skim milk
low-fat milk
whole milk
chocolate milk



TEA

tea
decaf tea

EYE-OPENERS[†]


- Mimosa \$9
- Bloody Mary \$9
- Prosecco \$11
- M. Haslinger & Fils
Champagne \$19
- [†] All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

Skillet and Scrambled

- Ham & Cheese Skillet*** 
- poached eggs, potatoes, green onions, red onions, bell peppers, pico de gallo salsa, sour cream
- Vegetable Scramble*** 
- scrambled eggs, spinach, onions, cheddar, mushrooms, black beans, chipotle-cilantro sauce

International Breakfast

- All-American Breakfast***
- two jumbo eggs, hash browns, hickory-smoked bacon or link sausage, toast
- Full English Breakfast***
- two jumbo eggs, fried bread, pork banger, english back bacon, baked beans, mushrooms, grilled tomato

- Vegetable Frittata** 
- onion, spinach, asparagus, goat cheese, red chili flakes

- European Cold Breakfast Plate***
- sliced ham, gouda cheese, herring, mustard, pickles, red beets, boiled egg, boston lettuce, tomato, cucumber, crusty bread

- Asian Congee**
- rice porridge with ginger, tofu, chicken, green onions, boiled egg

- Pan Asian Breakfast***
- hot miso soup, steamed white rice, tamagoyaki, broiled salmon

- Aloo Masala and Egg Bhurji***
- paratha, tomato chutney, pickles, sambar

Baked Fresh Daily
served upon request

bread/toast, bagel
raisin bun
english muffin
blueberry muffin
butter croissant
chocolate croissant
cheese danish
fruit danish

SPREADS:

butter, margarine
jam, jelly
honey
Nutella®
(hazelnut and cocoa)
cream cheese



INDULGENCES

- Lobster Benedict*[†]**
- toasted english muffin
two poached eggs
hollandaise sauce
\$12.50
- Steak & Eggs*[†]**
- new york striploin
two jumbo eggs
hash browns, toast
\$15.00

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SAMPLE MENU

Prices and menu offerings are subject to change and menu offerings may vary by ship.



Lunch

Lunch Bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Roasted Pumpkin Soup 🍷

roasted pepitas, pumpkin oil

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish*, chicken, or vegetable on corn tortilla

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Mains

Cobb Salad

*avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Club Sandwich

*turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw*

Hot Chili Dog

*beef hot dog with chili con carne,
cheddar cheese*

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Spanish Tortilla

green olives, cherry tomato, salsa

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red
pepper flakes optional: grilled shrimp**

Mongolian Seafood*

*shrimp, scallops, calamari, chili, bok
choy, scallions, napa cabbage, shiitake
mushrooms, oyster sauce, steamed rice*

Baked Chicken Enchilada

*flour tortilla, cheese sauce,
onions, cilantro*

Sweets

Orange Chocolate Cake

brownie, orange-dark chocolate mousse

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings
vegan ice cream is also available*



Vegetarian



Gluten-Free

PRINCESS DINNER

BREADS AND ROLLS

Ours are made from scratch and freshly oven-baked for tonight's dinner.

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 Vegetarian & Vegan Menu

STARTERS, SOUP, SALAD

CHICKEN AND TABBOULEH SALAD

parsley, tomato and bulgur, hummus, pomegranate dressing

SEAFOOD DEVEILED EGGS*

filled with salmon, shrimp, caviar and honey mustard dressing

CRISP FRIED SOFTSHELL CRAB

thai red curry sauce, rice noodles salad

MÉLANGE OF GREENS WITH AVOCADO

grapefruit, red onion, cannellini beans, ginger, currents
grilled shrimp on request

CHICKEN AND CHORIZO SOUP

spanish rice, saffron, carrots, bell peppers



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PASTA

SPAGHETTI BOLOGNESE

meat sauce, parmesan cheese

MAINS

CHILES RELLENOS

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

PARMESAN-CRUSTED BAKED HADDOCK & FRIED OYSTER

caper gherkins dip, olive oil crushed potatoes, buttered vegetables

BLUE-RIBBON CHICKEN CORDON BLEU

ham, swiss cheese, vegetable bâtonnets, crushed potatoes

CARNE ASADA

rice, black beans, guacamole, warm flour tortillas

VEAL SCALLOPINE MILANESE

panko crust, arugula, radicchio, lemon, gremolata,
parmesan fingerling potatoes

PRINCESS FAVORITES

PRINCESS JUMBO SHRIMP COCKTAIL

prawns served with tangy cocktail sauce

CLASSIC CAESAR SALAD

crispy romaine, garlic croutons, parmesan, creamy caesar dressing

FROM THE CARVING TROLLEY: OVEN-BAKED SALMON COULIBIAC*

sauce choron, green asparagus

FETTUCCHINE ALFREDO

creamy parmesan sauce

GRILLED BEEF FILET MIGNON* 8 oz

garlic herb butter, béarnaise and bordelaise sauces, seasonal vegetable,
french fries