



Breakfast

TODAY'S SPECIALS

Eggs Florentine*

two poached eggs, sautéed spinach,
swiss cheese sauce

Fresh Fruit & Ricotta

seasonal fresh fruits,
grated lemon peel

Breakfast Favorites

Stewed Fruits

prunes
cinnamon-flavored apple slices

Fruits

half grapefruit
orange segments
papaya or melon (in season)
sliced banana

Yogurt

plain
fruit-flavored

Smoked Salmon*

toasted bagel, cream cheese

Cereals

Hot Oatmeal

milk or cream

Cold Cereals

corn flakes
granola
all-bran
special K
bran flakes
shredded wheat
rice krispies
mueslix

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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 \$10

Bloody Mary \$11

Prosecco \$12

M. Haslinger & Fils

Champagne \$20



Eggs and Omelettes

Fried Eggs*

Poached Eggs on Toast*

allow 15 minutes

Soft-Boiled Eggs*

Plain Scrambled Eggs*

Omelettes*

plain, mushroom or ham & cheese

*Egg whites or egg substitute are
available upon request*

Hot Off the Griddle

Buttermilk Pancakes

whipped butter, warm maple syrup

*Sugar-free maple syrup is
available upon request*

Rasher of Bacon

Ham Steak

Link Sausage

Hash Brown Potatoes

BAKED FRESH • DAILY •

Fast & Tasty

served upon request

bread/toast, bagel

raisin bun

english muffin

blueberry muffin

bran muffin

butter croissant

chocolate croissant

cheese danish

fruit danish

SPREADS:

butter, margarine

jam, jelly

honey

Nutella®

(hazelnut and cocoa)

cream cheese

 Vegetarian

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

Breakfast_2025-1-20

princess lunch

lunch bites

Calamari Fritti

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

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Corn Chowder

pepper relish, avocado

Colossal Fries (v)

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

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



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

Baked Vegetarian Macaroni Pasta (v)

plant-based chicken, vegetables, cheese,
vegan cream sauce

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

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

Seafood Curry

shrimp, scallops, fish, chili, bok choy,
scallions, jasmine rice

Mediterranean Beef & Pork

Meatballs

tomato sauce, potato, cheese

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

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

Ice Cream

ask your server about our daily offerings

(v) Vegetarian

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Fleet L1_2024-8-31

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

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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