

SAMPLE MENU

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

Bayou Cafe & Steakhouse

Cover charge per person applies

Dinner includes one main course, please enjoy any additional mains for a surcharge

• APPETIZERS •

Black Tiger Prawn and Papaya Salpicon

mustard seed aioli

Hand-Cut Beef Filet Tartare*

plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

Mediterranean-Style Spiny Lobster Cake, Tarragon Foam

cured olives, grilled asparagus

Seared Sea Scallops, Salmon Caviar, Herb Beurre Blanc*

wilted fennel and leeks

Black and Blue Onion Soup

fresh thyme, Jack Daniels, roquefort crust

The Grill Salad, Grape-Balsamic Dressing

mesclun greens, roasted bell peppers, avocado

Main Courses

• SEAFOOD •

Mussel and Smoked Sausage Pot

*white wine, shallots,
garlic-parmesan pull-apart bread*

Grilled Prawns in Whiskey, Chili and Garlic Marinade

fried onion rice

Chilean Sea Bass and Brioche-Breaded King Prawns*

leek and mushroom ragout, champagne mousseline

Lobster Tail 6-7 oz, 170-200 g

*broiled with pepper butter
or split and grilled with garlic*

• CHOPS & STEAKS •

New Zealand Double Lamb Chops* 9 oz, 255 g

rosemary essence

Filet Mignon* 7 oz, 200 g

classic, tender and delicate

New York Strip* 11 oz, 310 g

traditional thick cut sirloin

Rib-Eye* 14 oz, 400 g

rich with heavy marbling

Surf & Turf* Please enjoy for an additional surcharge per serving

filet mignon 7 oz/200 g, lobster tail 6-7 oz/170 - 200 g

Choose any of the following sides to be served with your main course:

loaded baked potato, garlic and herb french fries,

creamed spinach, sautéed wild mushrooms,

• DESSERTS •

Key Lime Pie Bar (gf)

*date-pecan crust, crispy chocolate mousse, caramelized meringue,
raspberry coulis*

Salted Caramel Crème Brulee Cheesecake

vanilla cream, honeycomb

Triple Chocolate Treasure

*dark chocolate mousse, orange crèmeux, hazelnut filling,
blonde brownie crust, golden chocolate macaroons*

*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.

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