



PRINCESS CRUISES

COVER CHARGE \$29 PER PERSON

SMOTHERED GATOR RIBS

Barbequed Over Seasoned Fries

MARDI GRAS PEEL-N-EAT SHRIMP PIQUANTE

Char Grilled with Cayenne and Louisiana Hot Sauce

SAUSAGE GRILLADES

Scallion and Cheese Grits

OYSTERS, SIEUR DE BIENVILLE

Shrimp, Vermouth, Onion, Garlic and Bacon

N-AWLINS CRAWFISH, MUD BUG BISQUE

Aioli Mustard Croûtons

SOUTHERN GREENS SALAD

*Field Greens Tossed with Dandelion, Alligator Pear, Tomato
Smoked Bacon and Chopped Egg in a Fire-Roasted Pepper Dressing*



SEAFOOD GUMBO YA-YA

*Shrimp, Crab, Scallops and Redfish
Stewed with Cajun Spices
Rice and Sweet Peppers*

TOULOUSE CHICKEN AND CHORIZO JAMBALAYA

*Creole Marinated Chicken, Smoked Sausage
and Stewed Okra over Dirty Rice*



FLAMBEAUX GRILLED JUMBO PRAWNS

CORN MEAL FRIED CATFISH

BLACKENED CHICKEN BROCHETTE

CARPETBAGGER'S TRINITY SMOTHERED FILET OF BEEF*

**STERLING SILVER BONE-IN
NEW YORK STRIP***
Garlic Mustard Grilled or Blackened

**STERLING SILVER
PORTERHOUSE STEAK***
Bourbon and Smoked Chili Marinated

RED PEPPER BUTTER BROILED 8 OZ. LOBSTER (Add \$5.00)

Choose any of the Following to be Served with your Entrée:

Dirty Rice, Bradant Potatoes, Fried Green Tomatoes, Succotash and Maw-Maw's Slaw

Basket of Warm Johnny Cakes and Cheese Biscuits



BUTTERMILK BREAD PUDDING, PISTACHIO CARAMEL SAUCE

SWEET POTATO PIE, GRAHAM CRACKER CRUST

FRIED YELLOW PEACH PIE, CRANBERRY RELISH

BANANA WHISKEY POUND CAKE, HONEY ORANGE GLAZE



MILK CHOCOLATE PEANUT BUTTER BAR WITH HONEY ROASTED PEANUTS

This dessert is a tribute to the love and marriage of peanut butter and chocolate. The base of this delicious dessert, developed by Chef Love, is a moist cake made from almond flour and brown butter topped with a silky, smooth peanut butter cream and topped with a layer of milk chocolate mousse.



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard[®] Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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