



restaurant & wine bar

CRUISE MENU

\$47. Per Person

*** Please Select Four Items for Appetizer & Entrée Course***

APPETIZERS

Clam Chowder • Bacon

*Classic Caesar • Whole Leaf Romaine, Croutons, Soft Boiled Egg, Parmesan,
House Made Dressing

Mixed greens Champagne Vinaigrette, Dried Cranberries, Sliced Almonds, Boursin

Crispy Calamari • Puttanesca, Fried Fennel, Artichokes and Cherry Peppers

Crab Cakes • Roasted Corn & Pepper Salad, Fried Shallots, Old Bay Aioli

Jumbo Shrimp Cocktail (5pieces) • Cocktail Sauce, Horseradish

ENTRÉES

Baked Haddock Filet •

Swiss Chard, Cauliflower Puree, Tokyo Turnips, Crispy Fried Cauliflower, Black Garlic,
Horseradish Beurre Blanc

Roasted Salmon •

Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,
Sugar Snap Peas, Sliced Radish, Ponzu Sauce

*Grilled Swordfish •

Butternut Squash Purée, Braised Pearl Onions, Diced Butternut Squash, Kale, Madeira Reduction

Pan Roasted Free-Range Chicken •

Crispy Sunchoke, Broccolini Tops, Braised Onions,

Trumpet Royale Mushrooms, Mustard-Bacon Jus

Roasted Lamb Shank •

Celery Root Purée, Grilled Broccolini, Candied Lemon, Dried Black Olives

Risotto • Cauliflower Purée, Honshimeji Mushrooms, Shaved Chestnuts, Parmesan Foam

Vegetable Plate •

Mushroom Purée, Baby Bok Choy, Sugar Snap peas, Butternut Squash, Kale,

Shishito Peppers, Broccolini, Sunchoke

DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Berry Sauce, Chocolate Sauce,

Orange-Vanilla Mascarpone

Guests will choose one item per course

Does not include Sales tax and 20% Gratuity