

COCKTAILS

RASPBERRY FIZZ (ZERO PROOF) RASPBERRIES, LIME JUICE, AGAVE NECTAR AND SODA WATER	5
POMEGRANATE MOJITO BACARDI, POMEGRANATE JUICE, LIME AND SIMPLE SYRUP	9
ELDERFLOWER BLUSH BOMBAY SAPPHIRE GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, SPRITE, LEMON JUICE, BASIL, STRAWBERRY	9
SINGAPORE SLING TANQUERAY, CHERRY HERRING AND BENEDICTINE, LIME AND PINEAPPLE, SODA AND BITTERS	10
MEXICAN FIRING SQUAD DON JULIO BLANCO, ORANGE BITTERS, LIME, HOUSE-GRENADINE AND SODA	10
CARIBBEAN COBBLER REMY VSOP, MOUNT GAY XO, AMONTILLADO SHERRY, LEMON, SIMPLE SYRUP AND BITTERS	10
SPICED BERRY SMASH KETEL ONE, GREEN CHARTREUSE, SIMPLE SYRUP, LEMON, STRAWBERRY AND SODA	11

FEATURED WINES BY THE GLASS

"ELEGANCE" - EXCLUSIVELY FOR CELEBRITY CRUISES

WE ARE PLEASED TO OFFER OUR CELEBRITY CELLAR MASTERS WINES THAT ARE CREATED EXCLUSIVELY FOR CELEBRITY CRUISES BY KENDALL-JACKSON’S WINEMASTER RANDY ULLOM.

WHITE: CHARDONNAY, CELEBRITY CRUISES, “ELEGANCE”, CALIFORNIA	10
RED: CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE”, CALIFORNIA	10

CHAMPAGNES & SPARKLING WINES PROSECCO, FANTINEL, "CUVEÉ PRESTIGE", ITALY	9
BRUT, DOMAINE CHANDON, “CLASSIC”, CALIFORNIA	11
WHITE WINES RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER	9
SAUVIGNON BLANC, CLIFFORD BAY, MARLBOROUGH	10.5
BLUSH / ROSÉ WINES ROSÈ, JEAN-LUC COLOMBO, “CAPE BLEUE”, COTES DE PROVENCE	9
WHITE ZINFANDEL, BERINGER, CALIFORNIA	7
RED WINES PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CALIFORNIA	10.5
CARMÈNÈRE, MONTGRAS, “RESERVA”, COLCHAGUA VALLEY	9

THIS EVENING'S MENU

BURGUNDY MAKES YOU THINK OF SILLY THINGS. BORDEAUX MAKES YOU TALK ABOUT THEM AND CHAMPAGNE MAKES YOU DO THEM.
— BRILLAT SAVARIN

STARTERS



CHILLED THAI COCONUT SOUP

LEMONGRASS, GINGER, CILANTRO



ORGANIC ROASTED RED BEETS

TOPPED WITH FETA CHEESE AND SHERRY VINAIGRETTE; SERVED WITH TEARDROP TOMATOES, ARUGULA



ESCARGOTS À LA BOURGUIGNONNE

SHALLOTS, GARLIC, PARSLEY, PERNOD BUTTER



CLASSIC “CAESAR” SALAD

HEARTS OF ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE



BAKED FRENCH ONION SOUP

HERB CROUTONS, MELTED GRUYÈRE CHEESE



CHILLED SHRIMP COCKTAIL

CLASSIC COCKTAIL SAUCE



CREAM OF WILD FOREST MUSHROOM SOUP

MUSHROOM TRUFFLE FRICASSÉE

ENTREES



SPINACH AND RICOTTA RAVIOLI

MARINARA, VEGETARIAN PARMESAN, BASIL CREAM SAUCE



ROASTED SALMON

BLACK BEAN & PINEAPPLE RICE, BUTTERED GREEN BEANS



BEEF AND VEAL SPAGHETTI BOLOGNESE

HERBS, SHAVED PARMESAN CHEESE



AGED PRIME RIB OF BEEF*

MASHED POTATOES, BABY CARROTS, GREEN BEANS, PAN GRAVY



FRIED MASALA POTATOES

SPICES, YOGURT, CILANTRO, CHILI PEPPER SERVED WITH RAITA



GRILLED CHICKEN BREAST

GARDEN THYME JUS; MASHED POTATOES, SEASONAL VEGETABLES



GRILLED NEW YORK SIRLOIN STEAK*

BEURRE MAÎTRE D' HÔTEL; MASHED POTATOES, SEASONAL VEGETABLES

PREMIUM SELECTIONS



BROILED LOBSTER TAIL \$16.99

RICE PILAF, STEAMED BROCCOLI, DRAWN BUTTER



BEEF FILET MIGNON* \$19.99

RAGOÛT OF MOREL MUSHROOMS & PEARL ONIONS, ROASTED POTATOES, HARICOTS VERTS AND BLACK TRUFFLE SAUCE



SURF & TURF \$34.99

BEEF FILET MIGNON* & LOBSTER TAIL RAGOUT OF MOREL MUSHROOMS & PEARL ONIONS, ROASTED POTATOES, HARICOTS VERTS AND BLACK TRUFFLE SAUCE

GLUTEN FREE VEGETARIAN NO SUGAR ADDED LACTOSE FREE FIT FARE

OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.
\$ ADDITIONAL FEE, \$16.99 PLUS 20% SERVICE CHARGE PER ADDITIONAL LOBSTER

CELEBRITY CRUISES IS PROUD TO BE **DINE AWARE** COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS, PLEASE NOTIFY YOUR MAÎTRE D' BEFORE ORDERING

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.