

**FROM
THE BAR**

"AGE AND GLASSES OF WINE SHOULD NEVER BE COUNTED."
-UNKNOWN

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
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY	9



FOR YOUR CONVENIENCE AN 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

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

  **ROASTED CARROT CUMIN SALAD**
WITH AVOCADO, SUNFLOWER SEEDS, ARUGULA,
LEMON YOGURT VINAIGRETTE

  **ORGANIC ROASTED RED BEETS**
TOPPED WITH FETA CHEESE AND SHERRY
VINAIGRETTE; SERVED WITH TEARDROP
TOMATOES, ARUGULA

  **CHILLED THAI COCONUT SOUP**
LEMONGRASS, GINGER, CILANTRO

  **CHILLED SHRIMP LOUIS**
COGNAC COCKTAIL SAUCE, GUACAMOLE

  **CREAM OF WILD FOREST MUSHROOM SOUP**
MUSHROOM TRUFFLE FRICASSÉE

  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

  **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

  **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED
GRUYÈRE CHEESE

  **ESCARGOTS À LA BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES



  **AGED PRIME RIB OF BEEF***
MASHED POTATOES, BABY CARROTS,
GREEN BEANS, PAN GRAVY

  **OVEN ROASTED JERK SPICED CHICKEN**
BLACK BEAN & PINEAPPLE RICE, BUTTERED
GREEN BEANS, CHICKEN JUS

 **BEEF AND VEAL SPAGHETTI BOLOGNESE**
HERBS, SHAVED PARMESAN CHEESE

  **HOME-STYLE PORK CHOP**
MARSHMALLOW SWEET POTATOES,
SAUTÉED STRING BEANS, ZESTY
CIDER-RAISIN SAUCE

  **SPINACH AND RICOTTA RAVIOLI**
MARINARA, VEGETARIAN PARMESAN,
BASIL CREAM SAUCE

  **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

  **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES,
SEASONAL VEGETABLES

  **GRILLED NEW YORK SIRLOIN STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE
 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

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.