

TUSCAN COCKTAILS

GARDEN NEGRONI 12
Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar

LA BOHÈME 12
Don Julio Blanco, Galliano, Fresh Lime, Oregano

FIZZING THYME 12
Beefeater Gin, Fresh Lime, Thyme, Demerara

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

RED WINES
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11

GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

TUSCAN EXCLUSIVES

STARTERS

* **ROASTED PUMPKIN SALAD**
Burrata, Pistachios, Pecorino,
Balsamic, Herbs Focaccia

CREAMY TUSCAN SHRIMP SOUP
Crispy Guanciale, Slow Roasted Sorrento
Tomatoes, Toasted Basil Croutons

EGGPLANT CAPONATA BRUSCHETTA
Truffled Mascarpone, Toasted Pine Nuts, Basil

ENTRÉES

SLOW ROASTED HERBED TUSCAN PORK CHOP
San Marzano Tomatoes-Mozzarella Farro Stew,
Broccolini, Sorrento Lemon Pork Jus

PAPPARDELLE ALLA VENEZIANA
Creamy Asiago Cheese Sauce, Roasted Chicken,
Slow Roasted San Marzano Tomatoes, Black Olives

STROZZAPRETI CARBONARA* *
Guanciale, Egg, Parmesan, Black Pepper

A 20% service charge will be automatically added to your check

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CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ 🐠

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

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

CELEBRITY SIGNATURES

Starters

BELGIAN ENDIVE-ARUGULA SALAD ✨ ✨ 🐠 🌿

Green Apples, White Balsamic, Candied Pecans

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

CREAM OF WILD FOREST MUSHROOM SOUP ✨ ✨ ✨ 🌿

Mushroom Truffle Fricassée

CRISPY THAI BEEF SPRING ROLL 🐠

Sweet & Sour Chili Sauce, Ginger-Noodle Salad

Entrées

SEARED SALMON* ✨ ✨ 🐠 🍋

Crushed Potatoes, Grilled Squashes, Sauce Vierge

OVEN ROASTED JERK SPICED CHICKEN ✨ ✨ ✨

Black Bean & Pineapple Rice Buttered Green Beans, Chicken Jus

SPINACH AND RICOTTA RAVIOLI ✨ 🌿

Marinara, Vegetarian Parmesan Cream Sauce

HOME-STYLE PORK CHOP

Marshmallow Sweet Potatoes, Sautéed String Beans, Zesty Cider-Raisin Sauce

AGED PRIME RIB OF BEEF* ✨ ✨ ✨

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

✨ ✨ ✨ Gluten Free 🌿 Vegetarian ✨ No Sugar Added 🐠 Lactose Free 🍋 Fit Fare

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Classic Cocktail Sauce

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Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

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Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

TOMATO WATERMELON SALAD 🌿 ✓

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

BABY SPINACH AND TREVISO SALAD ✨ ✨

Blue Cheese Crumbles, Smoked Bacon, Cranberries, Raspberry Vinaigrette

YELLOW CORN SOUP ✨ ✨ ✨ 🌿

Chopped Chives

SALMON TARTARE* ✨ ✨

Celery Root Purée, Trout Roe Caviar, Dill, Apple, Pumpernickel

CELEBRITY SIGNATURE CRAB CAKE 🐟

Chipotle Aioli, Yellow Corn Succotash

Entrées

GRILLED COBIA* ✨ ✨

BBQ Glazed, Yellow Corn Mashed Potatoes, Haricots Verts

SEARED DUCK* ✨ ✓

"Fried" Wild Rice, Swiss Chard, Parsnip, Orange Duck Jus

STEAK DIANNE* ✨ ✨ ✨

Sirloin Cut, Creamy Cognac Mushroom Sauce, Haricot Vert, Hasselback Potatoes

STUFFED PORTOBELLO MUSHROOM ✨ ✨ ✨

Spinach-Goat Cheese, Roasted Red Pepper Coulis, Basil Pesto, Fried Onion

ROASTED COLORADO RACK OF LAMB* ✨

Mashed Potatoes, Steamed Broccoli Florets, Glazed Baby Carrots, Rosemary Lamb Jus

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CHILLED SHRIMP COCKTAIL * ✖ 🐟

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✖

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✖ ✖

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

CELEBRITY SIGNATURES

Starters

SESAME CRUSTED TUNA CARPACCIO* ✖ ✖ 🐟

Seaweed Salad, Pickled Shiitake Mushrooms, Ginger Dressing

BAROLO BRAISED BEEF RAGOÛT *

Sautéed Sage Gnocchi, Roasted Shallots

WALDORF CHICKEN SALAD * ✖ ✖ ✓

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

GARDEN FRESH SALAD * ✖ ✖ 🌿 🐟

Mixed Lettuce, Seasonal Vegetables, Cucumber, Tomatoes

ASIAN CONSOMMÉ * ✖ ✖ 🐟

Chicken, Mushrooms, Ginger

Entrées

ROASTED TROUT * ✖ ✖ ✓

Cauliflower, Sautéed Spinach, Toasted Pine Nuts, Caper Vinaigrette

LEMON-PEPPER ROASTED CHICKEN *

Rigatoni Pasta, Olives, Capers, Spinach, Parmesan Cheese, Tomato Sauce, Oregano

ROASTED MILK-FED VEAL LOIN* ✖ ✖ ✖

Creamy Parmesan Polenta, Green Asparagus, Roasted Peppers, Veal Jus

PAN SEARED AGED SIRLOIN STEAK* ✖ ✖ ✖

With Roasted Potatoes, Seasonal Vegetables, Herb Compound Butter

FRIED MASALA POTATOES * ✖ ✖ 🌿

Spices, Yogurt, Cilantro, Chili Pepper Served with Raita

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CHILLED SHRIMP COCKTAIL ✨ ✨ 🐟

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

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

CELEBRITY SIGNATURES

Starters

CAPRESE ✨ ✨ 🥬

Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, Arugula, Extra Virgin Olive Oil, Balsamic Vinaigrette

THE WEDGE SALAD ✨ ✨ ✨

Iceberg Lettuce, Blue Cheese Dressing, Tomatoes, Eggs, Bacon, Chives

CREAMY BUTTERNUT SQUASH SOUP ✨ ✨ 🥬

Caramelized Apple, Walnuts

PASTA FAGIOLI SOUP ✨

Pancetta, Thyme, Cannellini Beans

DUCK TERRINE 🐟 ✔️

Pistachio, Pickled Vegetables, Apricot Chutney, Toasted Sourdough

Entrées

SEARED BRANZINO ✨ ✨ ✨ ✔️

Parsnip Purée, Lentils, Spinach, Pomegranate

TURKEY PARMESAN ✨

Spaghetti with Marinara Sauce

RIGATONI BOSCAIOLA ✨

Prosciutto, Button Mushrooms, Peas, Arugula; Pinot Grigio Cream Sauce, Pecorino Cheese

STEAK AND CHIPS* ✨ ✨ ✨

Béarnaise, Watercress

TOASTED ISRAELI COUSCOUS CAKE 🐟 🥬

Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, Balsamic Vinaigrette

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Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

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

CELEBRITY SIGNATURES

Starters

BEEF CARPACCIO ✨ ✨ ✨

Dijon Aioli, Arugula Salad, Shaved Parmesan

CHICORY APPLE PEAR SALAD ✨ ✨ ✨

Toasted Walnuts, Blue Cheese,
Cider Vinaigrette

BOSTON LETTUCE AND GORGONZOLA SALAD ✨

Gorgonzola Cheese, Red Grapes, Toasted
Herb Croutons, Walnut Dressing

SPINACH AND RICOTTA RAVIOLI 🌿

Home-made Italian Style Pomodoro Sauce

CREAM OF BROCCOLI ✨ 🌿

Cheddar Cheese Crostini

Entrées

CAJUN SPICED DRUM FISH ✨ ✨ ✨

Black Bean Rice, Okra, Yellow Corn,
Smoked Tomato-Olive Oil Emulsion

OVEN ROASTED CHICKEN SALTIMBOCCA ✨

Prosciutto, Sage, Fontina Cheese;
Mediterranean Vegetables, Lemon-Caper Sauce

ROASTED PORK LOIN ✨ ✨ ✨

Smoked Red Cabbage, Butternut Squash, Cranberry Jus

BAROLO BRAISED BEEF SHORT RIBS ✨ ✨

Creamy Truffle Polenta, Peas, Carrots,
Shiitake Mushrooms, Red Onion Marmalade

VEGETABLE KORMA ✨ ✨ ✨

Spiced Seasonal Vegetables, Ground Almonds, Coconut Milk, Roti

✨ ✨ ✨ **Gluten Free** 🌿 **Vegetarian** ✨ **No Sugar Added** 🐄 **Lactose Free** ✔️ **Fit Fare**

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CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

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

CELEBRITY SIGNATURES

Starters

KALE SALAD ✨ ✨ ✨

Roasted Squash, Dried Cherries,
Caramelized Pecans, Lemon Vinaigrette

SHAVED PROSCIUTTO AND ARUGULA SALAD ✨ ✨ ✨

Tomato, Balsamic Vinaigrette

CREAMY SMOKED TOMATO BISQUE ✨ ✨ ✨

Basil Pesto, Herbed Croutons

DOUBLE BAKED BLUE CHEESE SOUFFLÉ

Vegetarian Parmesan Coulis, Red Onion Marmalade

CREAMY SALMON RILLETTE* ✨ ✨ ✨

Cucumber-Caper Salad, Caviar

Entrées

HERB CRUSTED HADDOCK FILET ✨ ✨

Roasted Potatoes, Red Peppers, Green
Olives, Tomato-Olive Oil Sauce

BROILED LOBSTER TAIL ✨ ✨ ✨

Rice Pilaf, Steamed Broccoli, Drawn Butter

BEEF WELLINGTON* ✨

Puff Pastry Wrapped Beef Tenderloin, Mushroom Duxelles;
Veal Black Truffle Reduction, Petit Sautéed Vegetables,
Duchess Potatoes

CREAMY WILD MUSHROOM RISOTTO ✨ ✨ ✨ ✨

Black Truffle, Vegetarian Parmesan

SLOW ROASTED LEG OF LAMB* ✨ ✨

Ratatouille, Roasted Potatoes,
Cabernet-Mint Sauce

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Classic Starters

CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * ✖ 🐠

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✖

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✖ ✖

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

CELEBRITY SIGNATURES

Starters

GREEN LEAF AND RADICCHIO LETTUCES * 🐠

Radish, Smoked Bacon, Toasted Croutons

CHOP CHOP COMPOSED SALAD * ✖ 🐠 🥬

Celery, Carrots, Romaine Lettuce,
Dijon Mustard Vinaigrette

SPINACH TURNOVER *

Ricotta & Spinach Stuffed Puff Pastry
Creamy Emmental Cheese Sauce, Black
Olives, Italian Parsley

SPICED LOUISIANA GUMBO *

Andouille Sausage, Rice, Okra

PROSCIUTTO DI PARMA * ✖

Melon, Arugula, Shaved Parmesan

Entrées

SAUTÉED TILAPIA FILET * 🐠

Puttanesca Style Sauce, Olives, Capers,
Garlic, Tomato, Cavatelli-Kale Pasta

OVEN ROASTED TURKEY

Sage Stuffing, String Bean Gratin, Candied
Sweet Potatoes, Giblet Gravy, Cranberry Relish

PORK SCALOPPINI MARSALA *

Wild Mushrooms, Polenta Fries

HOMEMADE GNOCCHI AI QUATTRO FORMAGGI *

Creamy Four Cheese Sauce, Italian Parsley

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Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar

LA BOHÈME 12
Don Julio Blanco, Galliano, Fresh Lime, Oregano

FIZZING THYME 12
Beefeater Gin, Fresh Lime, Thyme, Demerara

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

RED WINES
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

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CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

TUSCAN EXCLUSIVES

STARTERS

FENNEL SPICED PORK AND BEEF MEATBALL
Marinara Sauce, Fresh Mozzarella,
Roasted Garlic Crouton

INSALATA MISTA
Arugula, Mixed Vegetable Crudo,
Balsamic Reduction, Goat's Cheese Crouton

*** CRISPY ARANCINI**
Wild Mushrooms, Manchego, Leek Purée

ENTRÉES

STROZZAPRETI PASTA 🍷
Roasted Garlic, Broccoli Rabe,
Braised Tomatoes, Vegetarian Parmesan

BUTCHER'S GRIND PENNE PASTA *
Homemade Veal & Pork Sausages,
Fennel, Garlic, Mushrooms, Kale, Parmesan

BEEF FILETTO ALL'ACETO BALSAMICO* 🍷
Filet Mignon, Balsamic Vinegar Pan Sauce,
Roasted Potatoes, Asparagus

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Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

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

CELEBRITY SIGNATURES

Starters

HAWAIIAN TUNA POKE* ✨ ✨ ✨

White Soy, Sesame, Jicama, Asian Pear, Sticky Rice

QUINOA SALAD ✨ ✨ ✨

Dried Apricot, Crispy Bacon, Mustard Vinaigrette

MESCLUN GREENS ✨ ✨ ✨

Goat Cheese, Dried Cranberries, Parmesan Crouton

SMOKED HAM AND SPLIT PEA SOUP ✨

Parmesan Crouton

POACHED ANJOU PEAR & GORGONZOLA CHEESE

Baked in Phyllo Pastry, Port Wine Reduction

Entrées

BROILED AUSTRALIAN SEA BASS ✨ ✨ ✨

*Sautéed Potatoes, Fennel,
Sun-Dried Tomatoes, Red Pepper Sauce*

CRISPY CHICKEN ROULADE ✨

*Mushrooms & Swiss Cheese Stuffed; Mashed Potatoes,
Roasted Asparagus, Cherry Tomatoes, Chicken Jus*

MOROCCAN SPICED LAMB KEBAB* ✨ ✨ ✨

*Bulgur Salad, Dried Fruit, Almonds,
Olives, Cucumber Raita*

BEEF BOURGUIGNON ✨ ✨ ✨

Bacon, Pearl Onions, Mushrooms, Red Bliss Potatoes, Carrots

PAPPARDELLE CON FUNGHI ✨

Wide Ribbon Noodles, Wild Mushroom Ragoût; Basil, Goat Cheese

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

ARUGULA SALAD ✨ ✨

Vegetarian Parmesan, Tomatoes, Lemon Vinaigrette

COBB SALAD ✨ ✨ ✨

Iceberg Lettuce, Turkey, Tomatoes, Boiled Eggs, Cheddar Cheese

CREAMY CELERY ROOT SOUP ✨ ✨ ✨

Caramelized Apples, Chives

WARM GOAT CHEESE CROUSTILLANT ✨ ✨

Red & Yellow Sweet Bell Pepper Salad

VITELLO TONNATO* ✨ ✨ ✨

Roasted Veal, Tuna-Caper Sauce, Arugula Salad

Entrées

ATLANTIC POLLOCK ✨ ✨ ✨

White Cannellini Beans, Spinach, Piquillo Peppers, Lemon-Oregano Olive Oil Vinaigrette

CHICKEN CHIQUITA

Coconut Crusted Ham & Banana Stuffed Chicken Breast; Wilted Spinach, Coconut Rice, Madras Curry Sauce

DUO OF PORK ✨ ✨ ✨

Braised Pork Cheeks, Roasted Pork Tenderloin, White Bean Puree, Roasted Carrots

AGED PRIME RIB OF BEEF* ✨ ✨ ✨

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

CREAMY CORN FARROTTO ✨ ✨ ✨

Succotash, Basil, Vegetarian Parmesan

✨ ✨ ✨ **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.

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

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

CELEBRITY SIGNATURES

Starters

CURED ATLANTIC SALMON* ✨ ✨ ✨

Fresh Dill, Red Onion-Cucumber Salad

MÂCHE SALAD ✨ ✨ ✨

Sliced Strawberries, Blue Cheese

PANZANELLA SALAD ✨ ✨

Teardrop Tomatoes, Focaccia Croutons, Basil, Fresh Mozzarella, Olives, Cucumbers

CREAM OF CHICKEN ✨ ✨

White Truffle, Braised Leeks

BBQ PORK SPRING ROLL ✨ ✨

Chipotle Coleslaw, White Truffle BBQ Sauce

Entrées

ALMOND CRUSTED HAKE ✨ ✨ ✨

Bell Peppers, Zucchini, Eggplant, Carrot, Curry

PAN SAUTÉED DUCK BREAST* ✨ ✨ ✨

Braised Red Cabbage, Celeriac Purée, Blackberry Jus

TENDER BRAISED VEAL ✨

Wrapped in Phyllo, Butternut Squash Puree, Crispy Brussels Sprouts

BEEF BROCHETTE* ✨ ✨ ✨

Basmati Rice, Marinated Grilled Vegetables, Chimichurri

VEGETABLE WELLINGTON ✨ ✨

Stuffed with Spinach, Feta Cheese, Roasted Peppers, Mushrooms; Served with Creamy Roasted Garlic Sauce

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Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

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Herb Croutons, Melted Gruyère Cheese

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

FLUKE CEVICHE* ✨ ✨ ✨

Citrus, Jalapeno, Avocado, Cilantro, Candied Kumquat, Popcorn

GREEK SALAD ✨ ✨ ✨

Cucumber, Tomatoes, Feta Cheese

MIXED GREENS AND RED PEPPER SALAD ✨ ✨ ✨

Red Radishes

CREAMY SHELLFISH BISQUE ✨ ✨ ✨

Yellow Corn Flan, Sweet Peas

CRISPY SALT COD

BACALAO CROQUETTES ✨

Sun-Dried Tomato Aioli

Entrées

CRAB CRUSTED FLOUNDER ✨

Saffron Nage with Green Asparagus, Steamed Potatoes

SOUTHERN HERB ROASTED HALF CHICKEN

Red Bliss Mashed Potatoes, Collard Greens, Buttermilk Cornbread, Pan Gravy

FUSILLI PASTA

Chicken, Balsamic Vinegar, Sun-Dried Tomatoes, Goat Cheese, Pine Nuts

SEARED STRIP STEAK* ✨ ✨ ✨

Root Vegetable Hash, Watercress, Chipotle Carrot Sauce

VEGETABLE BIRYANI BASMATI RICE ✨ ✨

Potatoes, Peas, Carrots, Turmeric; Served with Cucumber Raita

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CHILLED SHRIMP COCKTAIL * ✖ 🐠

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✖

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

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GRILLED NEW YORK SIRLOIN STEAK* ✖ ✖

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

AHI TUNA NIÇOISE* ✖ ✖ 🐠

Potatoes, Eggs, Niçoise Olives, Green Beans, Anchovy, Mustard Vinaigrette

CHICORY APPLE PEAR SALAD ✖ 🍏

Toasted Walnuts, Blue Cheese, Cider Vinaigrette

WILD MUSHROOM-BARLEY SOUP * ✖ 🐠

Mixed Vegetables

MOREL MUSHROOM AND CHICKEN TERRINE 🐠 🍏

Onion Marmalade, Pickled Vegetables, Whole Grain Mustard, Toasted Sourdough

CREAMY SPINACH AND ARTICHOKE DIP * ✖ 🌿

Parmesan Pita Chips

Entrées

GRILLED SNAPPER FILET * ✖ ✖ 🐠

Chorizo, Roasted Red Peppers, Garbanzo Beans, Fresh Basil

CHICKEN KIEV *

Herb & Garlic-Stuffed Chicken Breast with Creamy Mashed Potatoes, Sautéed Green Beans

GRILLED HONEY GLAZED PORK CHOP ✖

Braised Red Cabbage, Sweet Potato Purée, Roasted Pears

SLOW ROASTED BEEF BRISKET *

Boston Baked Beans, Braised Collard Greens, Buttermilk Corn Bread

TIKKA MASALA TOFU * ✖ 🌿

Spinach, Green Lentils, Okra, Red Pepper; Served with Paratha

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

VENISON CARPACCIO ✨ ✨ ✨

Roasted Cauliflower, Arugula, Shaved Parmesan, Lemon Vinaigrette

BABY MIZUNA ✨ ✨ ✨

Shaved Apples, Julienne Fennel

WALDORF CHICKEN SALAD ✨ ✨

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

NEW ENGLAND STYLE CLAM CHOWDER ✨

Smoked Bacon, Oyster Crackers

DUCK CONFIT ✨ ✨

Frisée Lettuce, Dijon Vinaigrette, Cabernet Reduction

Entrées

SEARED CODFISH ✨ ✨ ✨

Creamy Velouté, Clams, Yellow Corn, Leeks, Potatoes

TRADITIONAL COQ AU VIN ✨

Burgundy Braised Chicken with Pancetta, Mushrooms, Pearl Onions, Pomme Mousseline

CRISPY PORK SCHNITZEL ✨

Creamy Savoy Cabbage, German Potato Salad

KOBE BEEF MEAT LOAF ✨

Charred Baby Corn, Carrots, Potato Purée, Beef Jus

GOLDEN BAKED FRENCH POT PIE ✨ ✨

Grilled Tomatoes, Champignons de Paris, Creamy Tarragon Velouté

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