

**FROM
THE BAR**

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

COCKTAILS

STRAWBERRY FIZZ (ZERO PROOF) STRAWBERRIES, LIME JUICE, AGAVE NECTAR AND SODA WATER	5
POMEGRANATE MOJITO BACARDI SILVER, POMEGRANATE SYRUP, LIME, MINT AND SODA WATER	10
MEXICAN SQUAD TERAMANA BLANCO, ANGOSTURA BITTERS, LIME JUICE, HOUSE-GRENADINE AND SODA WATER	10
SPICED BERRY SMASH KETEL ONE VODKA, GALLIANO, SIMPLE SYRUP, LEMON, STRAWBERRY AND TONIC WATER	13

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	13
RED: CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE", CALIFORNIA	13

CHAMPAGNES & SPARKLING WINES

M. HASLINGER & FILS BRUT, FRANCE	17
PROSECCO, TORRESELLA, ITALY	10
DOMAINE CHANDON, "CLASSIC", BRUT, CALIFORNIA	13

WHITE WINES

RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER	11
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	12
AVIVO VERMENTINO ORGANIC CALIFORNIA	12

BLUSH / ROSÉ WINES

ROSÈ, JEAN-LUC COLOMBO, "CAPE BLEUE", COTES DE PROVENCE	10
WHITE ZINFANDEL, BERINGER, CALIFORNIA	9

RED WINES

PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CALIFORNIA	10.5
DECOY CABERNET SAUVIGNON CALIFORNIA	14
AVIVO SANGIOVESE ORGANIC CALIFORNIA	12

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



SEARED SALMON*

CRUSHED POTATOES, GRILLED SQUASHES, SAUCE VIERGE



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

A 20% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED TO YOUR CHECK.

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.