

NORMANDIE COCKTAILS

FRENCH DAIQUIRI

Bacardi Rum, Rose Wine, Vermouth, Fresh Lime

12

THE PARISIAN

Brugal Añejo, Calvados, Demerara, Tiki Bitters

12

CHAMPS ELYSEES

Martell Cognac, Green Chartreuse, Fresh Lemon, Angostura

12

WINES BY THE GLASS

WHITE WINES

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

10

11

RED WINES

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

11

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

NORMANDIE EXCLUSIVES

STARTERS

COUNTRYSIDE CHICKEN PÂTE

Roasted Chicken Gelée,
Toasted Bread, Pistachios

  **ALSATIAN POTATO AND GRUYÈRE TART**
Whipped Herb Crème Fraîche

  **BAKED BRIE CHEESE**
Caramelized Apples, Port Wine Syrup

ENTRÉES

BEEF TENDERLOIN EN CROÛTE*

Puff Pastry, Roquefort Fondue,
Bordelaise Mushroom Sauce

LAVENDER ROASTED SALMON*    
Citrus Braised Endive, Sunchoke Purée,
Smoked Bacon, Chardonnay Butter

SLOW ROASTED RACK OF PORK 
Caramelized Turnips, Rosemary, Honey, Orange

* 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 and 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 and Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS ✨ 🌿

Topped with Feta Cheese and Sherry Vinaigrette; Served with Teardrop Tomatoes and 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 and 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

🍋 Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

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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

CRISPY FROG LEGS ✨

Green Pea Purée and Garlic-Parsley Sauce

Entrées

GRILLED COBIA ✨ ✨

BBQ Glazed, Yellow Corn Mashed Potatoes, Haricots Verts

SEARED DUCK* ✨ ✓

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

ROASTED COLORADO RACK OF LAMB* ✨

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

"CELEBRITY'S SIGNATURE" BEEF Tournedos* ✨ ✨

Ragoût of Morel Mushrooms & Pearl Onions, Roasted Potatoes, Haricots Verts and Black Truffle Sauce

STUFFED PORTOBELLO MUSHROOM ✨ 🌿

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

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Shallots, Garlic, Parsley, Pernod Butter

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Herb Croutons and 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

SESAME CRUSTED TUNA CARPACCIO ✨ ✨ ✨

Seaweed Salad, Pickled Shiitake Mushrooms, Ginger Dressing

BAROLO BRAISED BEEF RAGOÛT ✨

Sautéed Sage Gnocchi and 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

PANCETTA CRUSTED PORK LOIN ✨

Gorgonzola Farro Risotto, Grilled Marzano Tomatoes, Broccolini

ROASTED BEEF FLANK STEAK ✨ ✨ ✨

Lyonnais Potatoes, Grilled Zucchini, Yellow Squash, Salsa Verde

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 and 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 and Walnuts

PASTA FAGIOLI SOUP ✨

Pancetta, Thyme, Cannellini Beans

DUCK TERRINE 🐟 ✔️

Pistachio, Pickled Vegetables, Apricot Chutney, Toasted Sourdough

Entrées

II SEARED BRANZINO ✨ ✨ ✔️ III

Parsnip Purée, Lentils, Spinach, Pomegranate

II TURKEY PARMESAN ✨ I

Spaghetti with Marinara Sauce

II RIGATONI BOSCAIOLA ✨ I

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

I STEAK AND CHIPS ✨ ✨ I

Béarnaise and Watercress

II TOASTED ISRAELI COUSCOUS CAKE 🐟 🌿 II

Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, Balsamic Vinaigrette

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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 and 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

CELEBRITY SIGNATURE CRAB CAKE 🐟

Yellow Corn Succotash and Spicy Chipotle Aioli

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

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CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and 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 and Balsamic Vinaigrette

CREAMY SMOKED TOMATO BISQUE ✨ ✨ ✨

Basil Pesto and Herbed Croutons

DOUBLE BAKED BLUE CHEESE SOUFFLÉ ✨

Parmesan Coulis and Red Onion Marmalade

CREAMY SALMON RILLETTE ✨ ✨ ✨

Cucumber-Caper Salad and 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

LAMB CHOPS PROVENÇAL* ✨ ✨

Herb Crusted Lamb Chops, Ratatouille,
Roasted Potatoes, Cabernet-Mint Sauce

BEEF WELLINGTON* ✨

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

CREAMY WILD MUSHROOM RISOTTO ✨ ✨ ✨ ✨

Black Truffle and Parmesan

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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 and 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

VEAL CORDON BLEU *

Ham, Melted Provolone Cheese;
Baby Vegetables, Mushroom Ragoût, Marsala Sauce

STEAK DIANNE* * ✖

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

HOMEMADE GNOCCHI AI QUATTRO FORMAGGI *

Creamy Four Cheese Sauce, Italian Parsley

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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 and Dried Cranberries Parmesan Crouton

SMOKED HAM AND SPLIT PEA SOUP *

Parmesan Crouton

POACHED ANJOU PEAR & GORGONZOLA CHEESE 🌿

Baked in Phyllo Pastry and 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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CELEBRITY SIGNATURES

Starters

ARUGULA SALAD ✨ ✨ ✨

Parmesan, Tomatoes, Lemon Vinaigrette

COBB SALAD ✨ ✨ ✨

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

CREAMY CELERY ROOT SOUP ✨ ✨ ✨

Caramelized Apples and 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, Parmesan

✨ ✨ ✨ **Gluten Free** ✨ **Vegetarian** ✨ **No Sugar Added** ✨ **Lactose Free** ✨ **Fit Fare**

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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

CURED ATLANTIC SALMON* ✨ ✨ ✨

Fresh Dill, Red Onion-Cucumber Salad

MÂCHE SALAD ✨ ✨ ✨

Sliced Strawberries and Blue Cheese

PANZANELLA SALAD ✨ ✨

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

CREAM OF CHICKEN ✨ ✨

White Truffle and Braised Leeks

BBQ PORK SPRING ROLL ✨

Chipotle Coleslaw and White Truffle BBQ Sauce

Entrées

ALMOND CRUSTED HAKE ✨ ✨ ✨

Bell Peppers, Zucchini, Eggplant, Carrot, Curry

SAUTÉED DUCK BREAST*

Brioche French Toast, Raisin-Apple Compote, Sweet Potato Croquette

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 and Mushrooms; Served with Creamy Roasted Garlic Sauce

✨ 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 and 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

FLUKE CEVICHE* ✨ ✨ ✨

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

GREEK SALAD ✨ ✨ ✨

Cucumber, Tomatoes, Feta Cheese

MIXED GREENS AND RED PEPPER SALAD ✨ ✨ ✨

Red Radishes

CREAMY SHELLFISH BISQUE ✨ ✨ ✨

Yellow Corn Flan and Sweet Peas

CRISPY SALT COD

BACALAO CROQUETTES ✨

Sun-Dried Tomato Aioli

Entrées

CRAB CRUSTED FLOUNDER ✨

Saffron Nage with Green Asparagus and 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 Naan Bread & Yogurt 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 and 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

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

TRADITIONAL COQ AU VIN * ✖

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

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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Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✖ ✖

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✖ ✖ ✖ ✖

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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

TRADITIONAL STEAK TARTARE* ✖ ✖

Marinated Capers, Red Onion, Arugula

SEASONAL MIXED LETTUCE * ✖ ✖ ✖ ✖

With Cucumbers, Chopped Hard Boiled Eggs and Scallions

TOMATO WATERMELON SALAD * ✖ ✖

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

DUCK CONSOMMÉ * ✖ ✖ ✖

Shiitake Mushrooms, Leeks, Sugar Snap Peas

WILD MUSHROOM VOL-AU-VENT * ✖ ✖

Ragoût of Wild Mushrooms & Thyme
Truffle Cream Sauce

Entrées

MOROCCAN SPICED AHI TUNA STEAK* ✖ ✖ ✖

Pistachio Couscous, Spinach, Raisins, Harissa Vinaigrette

ROASTED CHICKEN BREAST * ✖ ✖ ✖

Buttermilk Grits, Roasted Vegetables, Chicken Jus

SLOW HERB ROASTED LEG OF LAMB* ✖

Fondant Potatoes, Garlic Spinach, Tomato Provençal, Rosemary Sauce

CLASSIC CHATEAUBRIAND* ✖ ✖

Tournéed Potatoes, Glazed Haricots Verts, Shiraz Braised Shallots, Choice of Béarnaise or Madeira Sauce

MEDITERRANEAN PHYLLO TART * ✖ ✖

Artichokes, Vegetable "à la Grecque", Red Pepper Coulis

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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

VENISON CARPACCIO ✨ ✨ ✨

Roasted Cauliflower, Arugula, Shaved Parmesan, Lemon Vinaigrette

BABY MIZUNA ✨ ✨ ✨

Shaved Apples and Julienne Fennel

WALDORF CHICKEN SALAD ✨ ✨

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

NEW ENGLAND STYLE CLAM CHOWDER ✨

Smoked Bacon and Oyster Crackers

DUCK CONFIT ✨ ✨

Frisée Lettuce, Dijon Vinaigrette, Cabernet Reduction

Entrées

SEARED CODFISH ✨ ✨ ✨

Creamy Velouté, Clams, Yellow Corn, Leeks, Potatoes

CHICKEN KIEV ✨

Herb-Stuffed Chicken Breast, Mashed Potatoes, Sautéed Green Beans

CRISPY PORK SCHNITZEL ✨

Creamy Savoy Cabbage and German Potato Salad

KOBÉ BEEF MEAT LOAF ✨

Charred Baby Corn, Carrots, Potato Purée and Beef Jus

GOLDEN BAKED FRENCH POT PIE ✨ ✨

Grilled Tomatoes, Champignons de Paris, Creamy Tarragon Velouté

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