

Lunch

Desserts


New York Cheesecake
with your choice of:
chocolate fudge sauce,
butterscotch sauce,
or berry fruit compote

Boston Cream Pie
sponge layered with
mousseline cream
and glazed with
chocolate cream

Crème Caramel Flan
with liquor-steeped mixed fruit

 **Chocolate Cake**

Ice Cream and Sorbet
ask your waiter for
our assortment of
ice cream and sorbets

 **No Sugar Added Ice Cream**
ask your waiter for
our daily selection

Cheese Plate

Fresh Fruit Plate

Baked Just for You

Every day a different selection
of fresh-baked bread

French baguette

Grissini

FreestyleTravelers.com

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Starters

Island Ceviche*
bay scallops, shrimp, fish, avocado and mango

 **Spinach, Cheese and Artichoke Dip**
tortilla chips

Soup of the Day
prepared fresh every day, ask your server for today's special


Entrées

Caesar Salad
romaine lettuce, Parmesan cheese, garlic croutons, anchovies, traditional Caesar dressing and your choice of grilled shrimp or chicken

Cobb Salad
chicken breast, avocado, bacon, tomato, hard-boiled eggs, Gorgonzola cheese and iceberg lettuce

Marinara Meatball Sandwich
soft semolina roll filled with meatballs in tomato sauce and smoked provolone cheese, grilled bell peppers and fries

Signature Burger*
1/3 lb beef burger, melted sharp cheddar cheese, applewood smoked bacon, caramelized onions and golden honey BBQ sauce, fries

 **The Vegan Burger**
vegetable patty, sesame bun, lettuce, onion, tomato and spicy mustard sauce, sweet potato fries

Penne Pasta with Shrimp Arrabbiata
spicy tomato sauce

Fish and Chips
batter-fried fish fillet, fries and tartar sauce

Beef Fajitas
Mexican rice and refried beans, traditional condiments

 **Moroccan-Style Couscous**
vegetables, raisins and almonds

Sommelier's Suggestions

Sparkling Wine
Valdo, Prosecco, Italy

 
\$ 9 \$ 37

White Wines
Meridian, Chardonnay, California
Matua, Sauvignon Blanc, New Zealand

\$ 31
\$ 9 \$ 37

Rosé Wine
Beringer, White Zinfandel, California

\$ 8 \$ 31

Red Wines
Cune, Crianza Tempranillo, Spain
Casa Lapostolle, Merlot, Chile

\$ 36
\$ 8.5 \$ 35

 No Sugar Added

 Vegetarian

 Vegan