



FreestyleTravelers.com

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

Tres Leches Cake

vanilla whipped cream

Lime 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

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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.

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Lunch

Starters

Conch Fritters

Key lime tartar sauce



Golden-Fried Mozzarella Sticks

with our delicious homemade marinara sauce

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

Tex-Mex Chicken Salad

grilled BBQ chicken, mixed greens, cucumbers, julienne red and yellow bell peppers, cheese and crispy bacon

Philly Cheesesteak Sandwich

long hoagie roll with griddled beef, provolone cheese, onions and bell peppers, 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

Linguini with Clams

garlic, chili pepper and parsley in extra virgin olive oil

Seared Spiced Mahi-Mahi Fillets

saffron velouté and mint-flavored grilled vegetables

Veal Escalopes Piccata

lemon and caper butter sauce, potato purée and string beans



Tofu Ragout

with vegetables in soy sauce and sesame seeds

Sommelier's Suggestions



Sparkling Wine

Valdo, Prosecco, Italy

\$ 9 \$ 37

White Wines

Ferrari-Carano Fumé Blanc, California
Woodbridge, Chardonnay, California

\$ 45
\$ 8 \$ 31

Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 12 \$ 48

Red Wines

Marchesi de Frescobaldi, Rèmole, Italy
Mirassou, Pinot Noir, California

\$ 37
\$ 8.5 \$ 35



No Sugar Added



Vegetarian



Vegan