

# LUNCH

## RICOTTA AND SPINACH GNOCCHI

with a forest mushroom and Gorgonzola cream reduction

## BEEF CARPACCIO\*

thinly sliced seared beef tenderloin, sundried tomatoes & lemon-olive drizzle

## MEXICAN CORN AND AVOCADO SALAD

roasted lettuce, black beans, tomatoes, cucumbers, red onions and a spicy tomato salsa dressing, served with fried tortilla chips

## SOUP OF THE DAY

prepared fresh everyday; ask your waiter for today's special

## CAESAR SALAD

have it your way, plain or with grilled chicken

## PAN-SEARED ATLANTIC SALMON

fennel-orange salad and toasted almond aioli

## TURKISH-STYLE CHICKEN WRAP

toasted and served with hummus, spinach and caramelized onion and a cumin-spiced sour cream

## CALAMARI SALAD

flour dusted and fried, atop a bed of tomatoes, olives and mixed lettuces, served with light Italian dressing

## TANDOORI LAMB SKEWERS

with warm lentils and yogurt raita

## EMPANADA

stuffed with soft-baked eggplants and tomato-vegetable ragout and finished with cilantro pesto drizzle

## ROYAL BEEF BURGER

topped with sautéed portobello mushroom confit, Cheddar cheese and served with Cajun-spiced french fries

## TOASTED STEAK SANDWICH\*

sautéed onions, bacon strips, BBQ sauce and a side dish of Caesar salad

## TURKEY SCALOPPINE

atop a bed of tomato barley and soft eggplants, garnished with green asparagus and lemon butter sauce

## PASTA SPECIALS

Freshly tossed to order. Ask your waiter for today's feature.

## TUTTI SALADI!

Prepared à la minute in the dining room.

## SWEET ENDINGS

### RASPBERRY-CHOCOLATE

### GANACHE TART

semisweet praline filling poured over a bed of raspberries

### BRAZO DE MERCEDES

light meringue roulade filled with crème pâtissière

### GIANDUIA CAKE

rich chocolate and hazelnut torte

### WARM SPICED RUM CAKE

with coffee ice cream

## WINES

### FEATURED WINES BY THE GLASS

Pinot Grigio  
248 Danzante, Venetie, Italy

Chardonnay  
284 Kendall Jackson, Sonoma County, California

Sauvignon Blanc  
659 Chateau d'Aussieres, Languedoc France

Adventurous Whites  
343 Kim Crawford, Marlborough, New Zealand

Blush  
296 Conundrum, California

Merlot  
295 Beringer, White Zinfandel, California

Cabernet Sauvignon  
668 Clos du Bois, Sonoma, California

309 Oberon, Napa County, California  
877 Kendall Jackson, Sonoma County, California

## ESPRESSO BEVERAGES

Espresso • Cappuccino • Café Mocha • Latte • Iced latte

Available in regular or decaffeinated. Wines and specialty coffees served at current bar menu prices.

\* gluten free    † lactose free    ‡ vegetarian    § Vitally™ a lighter, healthier fare  
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergen-free environments.

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