



AN
EVENING IN
PARIS

A black and white wireframe illustration of the Eiffel Tower, positioned behind the word "PARIS" in the main title. The tower's structure is integrated with the letter "P" and the "R" in "PARIS".



COCKTAILS

French Connection \$10.75
Amaretto and Cognac

French Martini \$10.75
Vodka, Chambord and Pineapple Juice

French 75 \$10.75
Gin, Lemon juice, simple syrup topped with Sparkling wine

Ritz Cocktail \$10.75
Cognac, Cointreau, Maraschino Liqueur,
Fresh Sour topped with Sparkling wine

WINES

WHITE

Domaine Houchart Sainte Victoire Rose, France \$50

Gerard Bertrand Reserve Chardonnay \$40

RED

Cap Royal Boudeaux Superieur, Franc \$44

Clarendalle Bordeaux inspired by Haut-Brion \$56

AFTER DINNER DRINKS

Disaronno Amaretto \$9.25

Remy Martin VSOP \$15

Highland Park Single Malt \$12

Graham's 6 Grapes Port \$11

Solo Espresso \$2.75

Cappuccino \$3.75

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items.
Your check may reflect an additional tax for certain ports or itineraries.
Prices are subject to change.

Vegetarian Gluten Free Non-Dairy No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Limited dietary requests may be accommodated at the Chef's discretion.
Complimentary off-menu supplemental items are no longer available.

STARTERS

Snails
French bread, chopped parsley

Crab Cocktail
wasabi, avocado, cilantro

Wild Mushroom Blue Cheese Tart
blue cheese, chives

Soup Au Pistou
parmesan cheese, basil

Salad Niçoise
mixed green, potato, tomatoes, olives

Available Daily

Jumbo Shrimp Cocktail
horseradish cocktail sauce

French Onion Soup
Gruyère cheese crouton

Classic Caesar Salad
parmesan cheese, garlic croutons

MAINS

Sole with Beurre Noisette and Capers
pressed potatoes, carrots

Fusilli with Eggplant and Tomato
ratatouille, mozzarella

Filet Mignon with Broiled Lobster *
lyonnaise potato, broccoli, red wine jus

Coq Au Vin
red wine, mushroom, onions, bacon, parsnip purée

Vegetable Bibimbap
brown rice, scallion, gochujang

Available Daily

New York Strip Loin Steak Fries *
garlic herb butter

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Brown Sugar Glazed Salmon *
roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

Add-on Veggie Bowl
carrots, green beans, broccoli

Vegan Dish of the Day

Vegan Pumpkin and Sage Arancini
vegan Swiss cheese, vegan pesto broccoli

DESSERTS

Apple Tatin
vanilla ice cream

Frangipane Tart
crème anglaise

Chocolate Paris Brest
chocolate sauce, toasted nuts

Apple Streusel
cinnamon, apples, whipped cream

