


## STARTERS, SOUP & SALAD

**Antipasto of Dry-Cured Salami and Roasted Vegetables**  
balsamic vinaigrette

**Avocado and Bay Shrimp**  
lemoncello aioli

**Tuscan-Style Chickpea Soup**   
root vegetables and Italian parsley

**Limestone and Baby Oak Leaves with Cucumber  
Carrot and Red Onion**   
selection of homemade and low-fat dressings

## BURGERS & FRIES

**Princess Homemade Hamburger, Cheeseburger  
or Bacon Burger\***  
traditional garnish, French Fries

**Veggie Burger** 

**Large Plate of French Fries**   
mayo and Heinz ketchup

## SIGNATURE PASTA

Available as an appetizer or main course and served with freshly grated parmesan cheese

**Spinach and Ricotta Cheese Ravioli**   
homemade tomato sauce, parmesan

## MAINS

**Broiled Salmon with Lemon and Dill Sauce\***  
seasonal vegetables, parsley potatoes

**Cacciatore-Style Chicken**  
tagliarini pasta, mushrooms, tomato-wine sauce

**Grilled Herb-Spiced Beef Tenderloin\***  
vegetable bouquet, red bliss potatoes, natural jus

## DESSERTS

**Apple Tart Tatin**  
whipped cream

**Orange Soufflé**  
Grand Marnier-vanilla sauce

**Sherry Trifle**  
pound cake, vanilla custard, jello, fruit cocktail, whipping cream

**Ice Cream**  
Nutella, banana, espresso, papaya frozen yogurt

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If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

## BRUNCH

### Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola

fruits and nuts

### Seasonal Fresh Fruits

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Mozzarella and Vine-Ripened Tomatoes

basil, anchovies, balsamic reduction

### New Zealand Green Shell Mussels

teriyaki-ginger broth

### English Green Pea Soup

cheddar & chive croutons

### Thai Hot & Sour Soup

shrimp, chili flakes, rice wine vinegar

### Crisp Field Lettuce with Cherry Tomatoes

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger

### Large Plate of French Fries

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Philly Steak Sandwich

Soup, Salad & ½ Philly Steak Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Carbonara-Style Rigatoni

Italian bacon, egg and cream

### Mushroom and Spinach Fettuccine

garlic-tomato sauce

## MAINS

### Chicken Cobb Salad

bacon, avocado, tomato and blue cheese crumble, French vinaigrette

### Philly Steak Sandwich

toasted baguette, caramelized onions, cheddar cheese melt, French fries

### Sautéed Red Snapper Filet

succotash and roast potatoes, basil marinara sauce

### Chicken Korma

mildly spiced, basmati rice, raisins and almonds, condiments

### London Mixed Grill\*

beef medallion, veal kidney, lamb chop, English banger

green beans, shoestring potatoes

### Vegetarian Burrito

char-broiled vegetables, red kidney beans, guacamole, Mexican salsa

## DESSERTS

### Fresh Fruit Tartlet

whipped cream

### Walnut, Pear and Chocolate Turnover

vanilla sauce


### Cinnamon Rice Pudding

rum-soaked raisins

### Ice Cream

tutti frutti, pecan, chocolate chip cookie, blueberry frozen yogurt

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 Vegetarian

## BRUNCH

### Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola

fruits and nuts

### Seasonal Fresh Fruits

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Marinated Grilled Vegetables & Imported Cured Meats

extra virgin olive oil, crostini

### Crisp-Fried Calamari

marinara dipping sauce, lemon wedge

### Mexican Albondigas Soup

beef broth, meatballs, vegetables

### Ice-Cold Spanish Gazpacho

cucumber and celery garnish

### Shredded Greens and Red Cabbage with Carrots

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger

### Large Plate of French Fries

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Lox & Bagel Sandwich\*

Soup, Salad & ½ Lox & Bagel Sandwich\*

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Meat Tortellini with Veal Jus and Sage Butter

grated parmesan

### Pappardelle Noodles with Chicken Ragout

## MAINS

### Chef's Salad

ham, turkey, Swiss cheese, tomato, egg and iceberg lettuce

### Lox & Bagel\*

smoked salmon, cream cheese, capers, red onion

### Skillet-Fried Sole with Lemon and Parsley

mushroom gratin, boiled potatoes

### Parmesan Chicken

pan gravy, French Fries

### Irish Lamb Stew

hearty broth with cabbage, turnips, leeks and potatoes

### Baked Yellow Bell Pepper

stuffed with aromatic rice and raisins, carrot purée, glazed bok choy

## DESSERTS

### Double Chocolate Fudge Cake

mocha sauce

### Blueberry Roulade

mascarpone cream

### Cherry Trifle

pound cake, vanilla custard, bing cherries, whipping cream

### Ice Cream

torroncino, pistachio, mint-chocolate, honeydew frozen yogurt

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 Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Rollmop Herrings\*

potato salad, apple-horseradish purée

### Chimichanga with Salsa Cruda

crisp fried tortillas stuffed with spicy beef

### Leek and Potato Cream Soup ✓

chives, cheese crouton

### Chicken Tortilla Soup

tomato, cilantro

### Escarole, Romaine Lettuce, Orange Segments and Toasted Almonds ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Tuna Melt Sandwich

Soup, Salad & ½ Tuna Melt Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Sedanini with Tomatoes, Mushrooms and Basil ✓

cream sauce

### Maccheroni alla Chitarra with Lamb Ragout

bell pepper strips

## MAINS

### Greek Salad ✓

feta cheese, kalamata olives, cucumber, tomatoes, Mediterranean vinaigrette

### Tuna Melt Sandwich

green salad, seasoned potato chips

### Fritto Misto Platter

shrimp, scallops, calamari and whitefish, tartar sauce, fried potatoes

### Brunswick Chicken Stew with Kernel Corn

lima beans, corn bread

### Nasi Goreng\*

Indonesian chicken spiced rice, fried egg and cucumber, beef satays, peanut dip

### Griddled Broccoli, Potato and Parmesan Cake ✓

Emmentaler cheese sauce, garden-fresh vegetables

## DESSERTS

### Chocolate Bread & Butter Pudding

crème anglaise

### Baba au Rhum

baked yeast cake soaked in dark rum

### Fruit Sundae Cup

vanilla ice cream, toasted almonds

### Ice Cream

walnut, chocolate swirl, zuppa inglese, mango frozen yogurt

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✓ Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Naturally Aged Italian Coppa

Waldorf salad with apples and walnuts

### Crunchy Fried Mozzarella Sticks ✓

marinara dipping sauce

### New England Clam Chowder

oyster crackers

### Chicken Broth with Matzah Balls

julienne of vegetables

### Boston Lettuce, Artichoke and Palm Hearts ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Chicken Club Sandwich

Soup, Salad & ½ Chicken Club Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Lasagna Bolognese

savory meat and cheese sauce

### Spaghetti Aglio, Olio e Peperoncino ✓

fried garlic, parsley, extra virgin olive oil, chili flakes

## MAINS

### Nicoise Tuna Salad

iceberg lettuce, black olives, string beans, egg, potatoes

### Triple Decker Chicken Club Sandwich

bacon, lettuce, tomato, potato chips

### Baja Fish Taco

corn tortilla, shredded cabbage, chili-lime dressing, salsa, cilantro

### Braised Beef Roulade

pan gravy, Napa cabbage, roast potatoes

### Madras-Style Lamb Curry

coconut cream, basmati rice, condiments

### Griddled Potato Latkes ✓

sour cream, apple compote

## DESSERTS

### Chocolate Marquise Slice

coffee sauce

### Baked Apple in Puff Pastry

warm vanilla crème anglaise

### Strawberry Trifle

pound cake, vanilla custard, strawberries, whipped cream

### Ice Cream

raspberry, macadamia, stracciatella, honey-vanilla frozen yogurt

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✓ Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Ham Rolls with Russian Salad

grilled asparagus

### Grilled Mediterranean Vegetable Terrine ✓

tarragon and chive cream sauce

### New Orleans Chicken Gumbo

andouille sausage, okra, steamed rice

### Petite Marmite "Henry IV"

chicken and beef soup, aromatic vegetables

### Mixed Greens, Apple, Scallion and Walnuts ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

### Soup & Salad

### Soup & Classic Reuben Sandwich

### Soup, Salad & ½ Classic Reuben Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Rigatoni in Four Cheese Sauce ✓

fontina, gruyère, provolone, reggiano

### Spaghetti alla Puttanesca

anchovies, capers, chili, tomato sauce

## MAINS

### Chicken Caesar Salad

romaine lettuce, anchovies, focaccia croutons

### Classic Reuben Sandwich

corned beef, sauerkraut, Russian dressing, Swiss cheese, shoestring potatoes

### Lobster Kromeskies

creamy lobster filled crêpe in crisp tempura batter, shoestring potatoes  
pimiento-mayonnaise dip

### Breaded Turkey Scaloppine

mozzarella melt, tomato sauce, vegetables, sautéed potatoes

### Hungarian Paprika Beef Goulash

roasted peppers, spaetzle

### Artichoke and Goat Cheese Tart ✓

green leaf salad

## DESSERTS

### Chocolate Éclair

vanilla custard filling

### Peach Crisp

cinnamon and oats

### Spiced Chocolate Pudding

coconut cream sauce

### Ice Cream

cappuccino, strawberry daiquiri, rocky road, key lime frozen yogurt

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✓ Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Scandinavian Gravad Lax\*

dill-mustard emulsion, whole-grain toast

### Bacardi & Coke Marinated Spicy Chicken Wings

ginger, soy, hoisin glaze

### Four Flavors in Oriental Broth

roasted duckling, shrimp, pork, shiitake mushrooms

### Puréed White Bean Soup ✓

garlic croutons

### Iceberg and Curly Red Leaf Lettuce, Slivered Onions ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Muffuletta Sandwich

Soup, Salad & ½ Muffuletta Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Wagon Wheel Pasta with Sausage and Green Peas

cream sauce

### Tagliarini with Meat Balls

tomato sauce, parsley

## MAINS

### Grilled Chicken Salad

red leaf and bibb lettuce, caramelized pecans, honey-mustard dressing

### New Orleans Muffuletta Sandwich

Italian bread, mortadella, salami, cappocollo ham, provolone olive salad, seasoned fries

### Milwaukee's Famous Fish Fry

beer-battered perch, potato pancake, coleslaw, rye bread, tartar sauce, lemon

### Honey-Garlic Pork Spareribs

French fries, green salad

### Deep-Dish Pot Pie

potatoes, garden vegetables, puff pastry

### Greek Spanakopita ✓

spinach, egg and feta cheese baked in phyllo

## DESSERTS

### Chocolate Pecan Pie

à la mode

### Baked Apple and Custard Tart

vanilla sauce

### Pineapple Trifle

rum-soaked pound cake, vanilla custard, pineapple, whipped cream

### Ice Cream

pistachio, chocolate Curacao, butterscotch, kiwi frozen yogurt

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✓ Vegetarian



## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Vitello Tonnato

roast veal carpaccio, tuna & caper mayonnaise

### Smoked Salmon Mousse in Tomato Cup\*

bay shrimp & papaya salsa

### Hungarian Beef Goulash Soup

potatoes, cabbage and paprika

### Chilled Cantaloupe and Honeydew Melon Soup ✓

port wine splash

### Leaf Lettuce, Hearts of Palm, Carrot and Celery Juliennes ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Gyro-Style Pork Sandwich

Soup, Salad & ½ Gyro-Style Pork Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Mostaccioli with Broccoli, Ham and Cherry Tomatoes

### Egg Fettuccine with Zucchini and Roasted Garlic ✓

Italian parsley, olive oil, parmesan

## MAINS

### Roasted Duck and Mesclun Leaf Salad

grapes, mango, blackberry vinaigrette

### Gyro-Style Pork Pita Sandwich

apple compote, red onion, French fries

### Sautéed Cod "Meunière"

spring onion-potato mash, lemon, parsley butter sauce

### BBQ Chicken Legs

couscous, carrot batons, sugar snap peas

### London Beef Broil\*

Provençale tomato, chateau potatoes, shiitake mushroom sauce

### Pepper Crusted Tofu Steak ✓

Chinese cabbage, soba noodles, ponzu sauce

## DESSERTS

### Meringue Citrus Tartlet

### Chocolate Bread & Butter Pudding

crème anglaise

### Strawberries Romanoff

macerated with Cointreau

### Ice Cream

Malaga, torroncino, chocolate chip cookie, cantaloupe frozen yogurt

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✓ Vegetarian



## BRUNCH

### Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola

fruits and nuts

### Seasonal Fresh Fruits

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Chicken Liver Mousse\*

toasted crostini bread

### Seafood Quesadilla with Guacamole

pico de gallo salsa

### Chinese Egg Drop Soup

chicken broth, parsley

### White Bean Minestrone

tomato and broken pasta

### Iceberg and Romaine Lettuce with Nuts and Grapes

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger

### Large Plate of French Fries

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Monte Cristo Sandwich

Soup, Salad & ½ Monte Cristo Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Farfalle and Capon Breast with Green Peas

Madras curry sauce

### Spaghetti with Seafood in Tomato Sauce

Italian parsley, grated parmesan

## MAINS

### Watermelon, Papaya and Citrus Fruit Salad

cottage cheese, honey-yogurt dressing

### Egg Fried Monte Cristo Sandwich

turkey, ham and Swiss cheese, cocktail sauce, French fries

### Griddled Rockfish with Pineapple-Cilantro Salsa

pea pods, baby corn, glass noodle stir fry

### Roast Chicken Legs with Poultry Herb Stuffing

artichoke wedges, roasted mascotte potatoes, pan gravy

### Grilled Minute Steak\*

Provençale tomato, shoestring potatoes, natural jus

### Baked Red Bell Pepper

stuffed with grilled vegetables, cream cheese, tomato sauce

## DESSERTS

### Amaretto Cake

almond custard

### Apple-Walnut Cobbler


vanilla ice cream

### Sicilian Lemon Jello

### Ice Cream

stracciatella, mocha fudge, Nutella, tangerine frozen yogurt

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 Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Bruschetta with Provolone and Avocado ✓

tomato and basil caper relish

### Stuffed Calamari with Pepper and Garlic Mayonnaise

salmon mousse, mesclun salad

### Chicken Broth with Spinach and Rice

### Manhattan Clam Chowder

oyster crackers

### Romaine and Butter Lettuce with Shredded Carrots ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

### Soup & Salad

### Soup & Italian Panini Sandwich

### Soup, Salad & ½ Italian Panini Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Fusilli and Bay Shrimp with Tarragon

cream sauce

### Pappardelle Ribbons with Duckling Strips

red wine demi-glace, leek ragout

## MAINS

### Seafood Salad "Louie"

marinated shellfish, egg, celery, tomato, garden greens

### Italian Panini

salami, tomato, artichoke hearts, shoestring potatoes

### Paella Valenciana

Spanish rice, squid, shrimp, mussels, pork, chorizo, green peas

### Teriyaki Chicken with Chinese Fried Rice

market fresh vegetables

### Braised Beef Stew "Bourguignon"

mashed potatoes

### Steamed Asparagus, Broccoli and Cauliflower ✓

pine nuts, garlic crouton, sun-dried tomato vinaigrette

## DESSERTS

### Chocolate Walnut Slice

vanilla sauce

### Crème Caramel

whipped cream

### Banana Split

chocolate sauce, toasted almonds

### Ice Cream

pistachio, chocolate fudge, orange, pineapple frozen yogurt

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✓ Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Spicy Andouille Sausage and Southern-Style Potato Salad

dill pickles

### Mushroom and Mozzarella Croquettes

velvety tomato sauce, fried rice

### Capon Broth with Angel Hair Pasta

slivered spring onions

### Baked Potato Cream Soup

golden croutons

### Mixed Tender Greens with Red Radish ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Turkey Focaccia Sandwich

Soup, Salad & ½ Turkey Focaccia Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Penne with Cauliflower Florets, Black Olives, Capers and Anchovies

grated romano cheese

### Bucatini Amatriciana with Bacon and Chili Flakes

tomato sauce

## MAINS

### Warm Beef Steak over Potato Salad\*

green beans, boiled egg, mustard-caper dressing

### Turkey Focaccia Sandwich

basil salsa, provolone, potato crisps

### Pan-Fried Fresh Water Perch

tomato-bell pepper sauce, bok choy, red bean & cajun rice pilaf

### Grilled Chicken Paillard

parsley butter, green and yellow squash, shoestring potatoes

### Herb Stuffed Beef Roll

glazed root vegetables, garlic mashed potatoes

### Vegetable Tempura ✓

lemon-soy dipping sauce

## DESSERTS

### Bread & Butter Pudding

vanilla sauce

### Apple and Apricot Cobbler

vanilla ice cream

### Crème Caramel with Caramel Sauce

whipped cream

### Ice Cream

mint-chocolate, mango, hazelnut, red berry frozen yogurt

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✓ Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Seared Yellowfin Tuna\*

cucumber-fennel slaw

### Cauliflower Fritters ✓

cheese melt, toasted almonds

### Greek Chicken Broth

egg, rice and lemon

### Roasted Corn Chowder

bacon, bourbon and cream

### Shredded Iceberg, Romaine Lettuce, Celery and Salad Peppers ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

### Soup & Salad

### Soup & New Yorker Roast Beef Sandwich\*

### Soup, Salad & ½ New Yorker Roast Beef Sandwich\*

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Orecchiette with Green Peas, Ham and Cherry Tomatoes

grated grana padano

### Spaghetti Tossed with Tomato Concasse, Garlic and Olive Oil ✓

## MAINS

### Vegetarian Salad with Mixed Greens ✓

lemon vinaigrette, avocado, orange, blue cheese and walnuts

### New Yorker Roast Beef Sandwich\*

ciabatta bread, lettuce, onions, tomato, waffle potatoes

### Cornmeal Crusted Catfish

tartar sauce, market fresh vegetables, steamed potatoes

### Gypsy-Style Pork Scaloppini

brown sauce, broccoli, tagliarini ribbons

### Swedish Meatballs

mashed potatoes and gravy

### Gratin of Navy Beans and Mushrooms ✓

Swiss cheese, tomato sauce, vegetables

## DESSERTS

### Vanilla and Puff Pastry Napoleon

strawberry compote

### Banana Savarin

coconut Malibu sauce

### Peach Melba

raspberry purée, vanilla ice cream

### Ice Cream

fudge brownie, peppermint, vanilla-raspberry swirl, passion fruit frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

## BRUNCH

### Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola

fruits and nuts

### Seasonal Fresh Fruits

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Stuffed Bell Pepper with Tomatoes, Anchovies and Capers

grana padano

### Crisp Vegetarian Spring Rolls

honey mustard dipping sauce

### Chicken Soup with Meatballs

potatoes, leeks, snipped chives

### Semolina Cream Soup

with shredded lettuce

### Butter and Romaine Lettuce with Hearts of Artichoke

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger

### Large Plate of French Fries

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Classic B.L.T. Sandwich

Soup, Salad & ½ Classic B.L.T. Sandwich

\*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Rigatoni alla Bolognese

fresh rosemary

### Tagliarini Primavera

seasonal vegetables, tomato sauce, parmigiano reggiano

## MAINS

### Barbecued Duck Salad

frisee, daikon radish, kernel corn, cilantro vinaigrette

### Classic B.L.T. Sandwich

bacon, lettuce, tomato, potato chips

### Skillet-Fried Cod

broccoli, steamed red potatoes, dill-sour cream sauce


### Wiener Schnitzel

breaded veal scaloppine, warm Bavarian potato salad, fresh lemon

### Beef Cottage Pie

cheddar cheese, vegetables, mashed potato

### Garden Vegetables, Mushrooms and Potatoes

in Madras Curry Sauce\* 

basmati rice, poached egg

## DESSERTS

### Walnut Cake

French vanilla sauce

### Pumpkin Pie

whipped cream

### Pineapple Jello

### Ice Cream

hazelnut, banana, coffee, Mandarin frozen yogurt

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 Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Stuffed Eggs and Portuguese Sardines

curly endive

### Zucchini and Swiss Cheese Frittata ✓

green salad bouquet

### Beef Consommé

herbed pancake strips

### Creamy Edam Cheese Soup

smoked ham

### Escarole, Oak Leaf and Butter Lettuce with Olives ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

### Soup & Salad

### Soup & Tomato and Mozzarella Panini Sandwich

### Soup, Salad & ½ Tomato and Mozzarella Panini Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Angel Hair Pasta with Tomato Sauce

ham, cherry tomatoes, fried eggplant

### Farfalle Tossed with Broccoli, Elephant Garlic and Goat Cheese ✓

## MAINS

### Grilled Chicken Salad over Mixed Greens

papaya lime-cilantro vinaigrette

### Warm Panini with Fresh Mozzarella and Sun-Blushed Tomatoes ✓

basil pesto, French fries

### Mediterranean Seafood Stew

fish, mussels and clams in spicy tomato broth

### Nasi Goreng\*

Indonesian spiced rice, chicken skewers, fried egg, cucumber

### Steak & Kidney Pie

in flaky puff pastry

### Crunchy Potato and Pea Samosas ✓

minted yogurt dip

## DESSERTS

### Warm Peach Pie "à la mode"

vanilla ice cream

### Lemon Cream Cake

vanilla crumble topping

### Tropical Fruit Cup

Mandarin sorbet

### Ice Cream

chocolate peanut butter, peach, vanilla raspberry swirl, pear frozen yogurt

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✓ Vegetarian

## BRUNCH

### Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

### Maple Granola ✓

fruits and nuts

### Seasonal Fresh Fruits ✓

### Eggs Benedict\*

Canadian bacon, English muffin, hollandaise sauce

### James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

## STARTERS, SOUP & SALAD

### Smoked Mahi Mahi

boston lettuce, red onion, green goddess dressing

### Air Cured Bresaola, Truffle Oil

parmesan shavings

### Tuscan Ribollita Soup ✓

cannellini beans, toasted croutons

### Albondigas Soup

rich Mexican meatball and vegetable soup

### Tender Greens with Kernel Corn and Red Onion ✓

selection of homemade and low-fat dressings

## BURGERS & FRIES

### Princess Homemade Hamburger, Cheeseburger or Bacon Burger\*

traditional garnish, French Fries

### Veggie Burger ✓

### Large Plate of French Fries ✓

mayo and Heinz ketchup

## COMBOS

Soup & Salad

Soup & Croque Madame Sandwich

Soup, Salad & ½ Croque Madame Sandwich

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## SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

### Linguine with Broccoli and Red Pepper ✓

### Venetian Seafood Lasagna

scallop, bay shrimp and mussels in cream sauce

## MAINS

### Barbecued Beef Brisket and Vegetable Salad

chipotle vinaigrette

### Egg-Dipped Croque Madame Sandwich

chicken, Swiss cheese, French fries

### Potato Crusted Sea Bass

vegetable ragout, white wine sauce

### Turkey Fajitas in Tortilla Wrap

sour cream, Mexican rice, cilantro sauce

### Grilled "English Style" Calf's Liver\*

crisp bacon, onions, tomato, mushrooms, mashed potatoes

### Steamed Green Asparagus\* ✓

two fried eggs, brown butter, parmesan cheese

## DESSERTS

### Chocolate Fudge Brownie and Vanilla Ice Cream

hot fudge sauce

### Paris Brest

choux puff filled with praline pastry cream, hazelnut crisp

### Strawberry Jello

### Ice Cream

cappuccino, rocky road, banana, toasted coconut frozen yogurt

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✓ Vegetarian