



ENTRÉES

Entrées are chef-prepared to your liking and come with Family sized salad, freshly baked rolls and dessert. Gluten free and Vegan dessert options available upon request.

Caribbean Coconut Chicken

Caribbean spiced chicken breast breaded with coconut toasted panko breadcrumbs and served with a mango pineapple chutney.

Braised Beef Short Rib

Fire Braised Beef Short Rib in a red wine, mushroom sauce served over buttered parsley parmesan and herb pappardelle pasta.

Citrus-Glazed Salmon

Center cut salmon filet glazed with lemon, orange & blush wine served with a sherry wine lobster cream sauce or served with a hoisin teriyaki sauce with rice & vegetable.

Caesar Salad Entree 🌾 🌿 🌿

Crisp romaine hearts tossed in our Parmesan & Garlic Caesar Dressing, house croutons, and your choice of chicken or salmon.**

Shrimp & Chicken Jambalaya

Shrimp & Chicken Jambalaya with Andouille Sausage served with Creole Sauce. A hearty flavorful Louisiana rice dish with Creole & Cajun flavors.

Herb-Roasted Half Chicken

Savory Herb Roasted Half Chicken with a White Wine Supreme Chicken Sauce.

Mediterranean Ravioli 🌿 🌿

Vegan Mediterranean Ravioli filled with roasted vegetables, wrapped in an eggless pasta, and served with a Garlic Almond Milk Sauce and sun-dried tomatoes.

Salmon Milano 🌾

Center cut salmon glazed and served with a sun-dried tomato pesto almond butter with rice and a vegetable.

Roasted Vegetable Lasagna 🌿

Roasted Vegetable Lasagna with a house made San Marzano Pomodoro Sauce with basil and grated parmesan.

DINNER ONLY ENTRÉES

Herb-Crusted Prime Rib

USDA choice cut prime rib, prepared with a garlic & herb crust to your liking with a Red Wine Vidalia Onion Au Jus. Served with Garlic Mashed Potato & house vegetable.

Crab Cakes

Jumbo Lump Crab Cake with a Roasted Red Pepper Remoulade Sauce served with coleslaw.

Mahi Mahi 🌾

Blackened^(GF) or served with a Lemon Dill Butter Sauce.

Dietary Key: 🌿 Vegan. 🌿 Vegetarian. 🌾 Gluten-Free or Gluten-Free Choice

** Can be modified to be gluten-free or vegan.

CHEF SIDES

Starch: Baked Potato, Steamed Rice, Sweet Potato Baked, or Garlic Mashed Potatoes

Vegetable: Green Beans, Belgian Carrots, Brussel Sprouts, Kernel Corn Niblets,
or Vegetable mix

OPTIONAL DESSERTS

Carrot Cake comes with the meal. A Gluten-Free Vegan Carrot Cake or fresh fruit cup are available upon request.

Carrot Cake 🍌 🌿

Reese's Peanut Butter Pie 🍌 • \$7

Flourless Chocolate Cake 🍌 • \$7

Banana Foster Cheesecake 🍌 • \$7

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be advised that our food may contain or come into contact with common allergens such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, and shellfish.

Dietary Key: 🌿 Vegan. 🌿 Vegetarian. 🍌 Gluten-Free or Gluten-Free Choice

** Can be modified to be gluten-free or vegan.

Allergies Key

- Caribbean Coconut Chicken contains coconut, dairy, & wheat.
- Braised Beef Short Rib contains wheat, egg, dairy, & soy.
- Salmon (Lobster Cream) contains shellfish, fish, dairy, & wheat.
- Salmon (Hoisin Teriyaki) contains wheat, fish, soy, dairy, & sesame.
- Caesar Salad Entree contains fish, dairy, & wheat.
- Shrimp & Chicken Jambalaya contains shellfish, dairy, soy, wheat & fish.
- Herb-Roasted Half Chicken contains wheat, soy & dairy.
- Mediterranean Ravioli contains tree nuts & wheat.
- Salmon Milano contains fish.
- Roasted Vegetable Lasagna contains dairy, wheat, soy & egg.
- Herb-Crusted Prime Rib contains wheat, soy & dairy.
- Crab Cake contains shellfish, dairy, soy, wheat & fish.
- Mahi-Mahi (Blackened) contains fish.
- Mahi-Mahi (Lemon Dill Butter) contains fish, wheat, & dairy.

Desserts

- Carrot Cake contains wheat, egg, dairy, tree nuts & soy.
- Vegan Gluten-Free Carrot Cake contains tree nuts.
- Chocolate Flourless Cake contains eggs, & dairy.
- Banana Foster Cheesecake contains eggs & dairy.
- Reese's Peanut Butter contains soy, dairy, peanuts, & tree nuts.

ORDER OF SERVICE

Approximate Timing

Welcome Aboard Appetizer

Available upon boarding

Fresh Salad & Bread Rolls

Served 1 hour after departure

Main Entrée Selection

Served 1.5 – 2 hours after departure

Dessert

Served 2 – 2.5 hours after departure

ENJOY

FREE
Wi-Fi



ON BOARD

Network and Password:
BL-guest