

..... THE

GRANDE

..... RESTAURANT



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RESTAURANT

ELEGANCE MENU

A graceful nod to a bygone era when dining was not a task, but a time-honored ritual. Rediscover a few timeless classics at The Grande, where every night is formal night, and every night is a special occasion.

APPETIZERS

SMOKED FISH RILLETTES 🌿

Chilled smoked salmon, mackerel, trout, shrimp, garlic crostini

WARM MELTED BRIE CHEESE SALAD

Assorted garden greens, candied walnuts, lingonberry compote

TUNA CARPACCIO* 🌿 🥛

Minced egg, red onion, caper, lemon vinaigrette

FRENCH ONION SOUP 🌿 🥛

Caramelized onion broth, melted cheeses and sourdough crouton

TRUFFLE WILD MUSHROOM RISOTTO 🌿

Herb roasted mushroom, mascarpone, Parmesan cheese

🌿... **SIGNATURE** ...🌿

SHRIMP COCKTAIL 🌿 🥛

Chilled jumbo shrimp with chilled cocktail sauce

TRADITIONAL LOBSTER BISQUE

Drizzled with tarragon cream

ESCARGOTS À LA BOURGUIGNONNE 🌿

Glazed In garlic-herb butter

..... **CLASSICS**

ROASTED CHICKEN NOODLE SOUP 🌿 🥛

Slow cooked chicken broth with rosemary, thyme and vegetables

GARDEN SALAD 🌿 🥛

Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

CHILLED GAZPACHO SOUP 🌿 🥛

Cold tomato, cucumber, red onion, cilantro

ENTRÉES

GRILLED LEMON SOLE 🌿

Sautéed vegetable rice pilaf, lemon beurre blanc

DUCK A L'ORANGE 🌿

Creamy potato gratin, buttered green beans, warm orange glaze

ROASTED CHICKEN BREAST 🌿

Oven roasted garlic mashed potatoes, lemon butter with herb sauce

BRAISED LAMB SHANK

Roasted root vegetables, rosemary potatoes, garlic-lamb jus

PASTA ALFREDO

Crispy pancetta, green peas, Parmesan cream

EGGPLANT NAPOLEON 🌿

Ratatouille, spinach, goat cheese fondue, tomato coulis

🌿... SIGNATURE ...🌿

BROILED LOBSTER TAIL 🌿🥛

Green leeks, spinach, new potatoes, shellfish butter sauce

ROASTED BEEF TENDERLOIN*

Duck pate, asparagus, puff pastry and a truffle madeira sauce

..... CLASSICS

GRILLED CHICKEN BREAST 🌿🥛

Sautéed seasonal vegetable and natural jus

OVEN ROASTED SALMON 🌿🥛

Grilled vegetables and a warm lemon herb dressing

GRILLED MANHATTAN STRIP STEAK* 🌿🥛

Sautéed seasonal vegetable and red wine sauce

PASTA PRIMAVERA 🥛

Lightly grilled vegetables with olive oil, garlic and herbs

ASSORTED VEGETABLE PLATE 🌿🥛

Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

kids menu available upon request. 🌿 gluten-free available 🥛 lactose-free available. Ask your waiter.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness. If you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs.

Royal Caribbean International galleys are not food allergen-free environments.

THE
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RESTAURANT

OPULENCE MENU

DESSERTS

CRÈME CARAMEL

Vanilla custard, caramel syrup

PROFITEROLES

Choux pastry, chocolate sauce,
chantilly cream

APPLE TARTE TATIN

caramelized apples baked in puff pastry,
vanilla ice cream

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MOLTEN CHOCOLATE LAVA CAKE

Marsala Crème Anglaise

KEY LIME TARTE

Graham Cracker Crust, Meringue

Low-fat and Sugar-free items available
upon request. Ask your waiter.

DESSERT WINES

300 Inniskillin, Vidal, Ice Wine, Niagara
Peninsula, VQA, Ontario, Canada, 375mL 78

366 Errazuriz, Sauvignon Blanc,
Late Harvest, Casablanca Valley,
Aconcagua, Chile, 375ml 30