

CYPRUS COCKTAILS

OLD WORLD OLD FASHIONED 12
Woodford Reserve, Yeni Raki, Orange Bitters, Figs

AEGEAN SEA BREEZE
12
Ouzo, Fresh Grapefruit, Honey Salt

MED
12
Calvados, Highland Park, Fresh Lemon, Orgeat

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SEBACH,
MOSEL-SAAR-RUWER 10

SAUVIGNON BLANC, VILLA MARIA,
MARLBOROUGH 11

RED WINES
PINOT NOIR, KENDALL-JACKSON,
"VINTNER'S RESERVE", CA 11

CARMÈNÈRE, MONTGRAS, "RESERVA",
COLCHAGUA VALLEY 9

KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11

CABERNET SAUVIGNON, CELEBRITY CRUISES,
"ELEGANCE" 11

GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16

CABERNET SAUVIGNON, CELEBRITY CRUISES,
& GRGICH HILLS 25

CYPRUS

STARTERS

CARROT CUMIN GAZPACHO ✖ 🌱

ENSALADA ANDALUSIA 🌱
Butter Lettuce, Beans, Peppers, Tomatoes,
Sherry Vinaigrette

MAIN COURSES

WHOLE WHEAT ORECCHIETTE ✖ 🌱
with Arugula Walnut Pesto, Artichokes, Asparagus, Tomato
Confit and Parmesan

GRILLED NEW YORK STEAK ✖ ✖ 🌱
Steak Fries, Green Beans and Herb Butter

MAIN COURSE COBB SALAD ✖
Chopped Iceberg Lettuce, Diced Turkey, Avocado, Tomato,
Blue Cheese and Bacon Bits with Choice of Dressings

CRISP BBQ PORK KNUCKLE AND
FONTINA CHEESE PANINI
on Organic Baguette

HAMBURGER*, CHEESEBURGER* OR VEGGIE BURGER,
ALL BEEF HOT DOG

Condiments:
Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

DESSERTS

BAVARIAN APPLE STRUDEL
with Vanilla Sauce

PEACH RASPBERRY COBBLER

STRAWBERRY SHORTCAKE

FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Butter Pecan Ice Cream • Lemon
Sorbet • Low-vFat Frozen Banana Yogurt
Dark Chocolate Ice Cream ✖
Toppings: Chocolate Fudge • Butterscotch • Raspberry

✖ Gluten Free 🌱 Vegetarian ✖ No Sugar Added 🌱 Lactose Free 🍷 Fit Fare

Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.
Celebrity Cruises is proud to be DINE AWARE committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
A 20% gratuity charge will be automatically added to your beverage check.

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CYPRUS EXCLUSIVES

STARTERS

* **FRISÉE AND ASPARAGUS SALAD**
Grainy Mustard Dressing, Jambon de Paris,
Almonds, Montrachet Cheese

* **ALSATIAN POTATO AND GRUYÈRE TART**
Whipped Herb-Crème Fraîche

* **BAKED BRIE CHEESE**
Caramelized Apples, Port Wine Syrup

ENTRÉES

BEEF TENDERLOIN EN CROÛTE*
Puff Pastry, Roquefort Fondue, Bordelaise Mushroom Sauce

LAVENDER-ROASTED HALIBUT* * * *
Citrus Braised Endive, Sunchoke Purée, Smoked Bacon,
Chardonnay Butter

SLOW-ROASTED RACK OF PORK* *
Caramelized Turnips, Rosemary, Honey, Orange

CLASSIC

CLASSIC "CAESAR" SALAD *
Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * * *
Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * *
Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *
Herb Croutons and Melted Gruyère Cheese

BROILED SALMON* * *
Plain or with Classic Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST * * *
Garden Thyme Jus, Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * *
Beurre Maître d' Hôtel, Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

STARTERS

ROASTED CARROT CUMIN SALAD * * *
with Avocado, Sunflower Seeds, Arugula and Lemon
Yogurt Vinaigrette

CREAM OF WILD FOREST MUSHROOM SOUP * * *
Mushroom Truffle Fricassée

CRISPY THAI BEEF SPRING ROLL *
Sweet & Sour Chili Sauce, Ginger-Noodle Salad

ENTRÉES

SPINACH AND RICOTTA RAVIOLI * *
Marinara and Vegetarian Parmesan Cream Sauce

HOME-STYLE PORK CHOP *
Marshmallow Sweet Potatoes, Sautéed String Beans,
Zesty Cider-Raisin Sauce

AGED PRIME RIB OF BEEF* * *
Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

* **Gluten Free** * **Vegetarian** * **No Sugar Added** * **Lactose Free** * **Fit Fare**

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