

BREAKFAST

THE PANTRY

YOGURTS	GRAPEFRUIT HALF	CHARCUTERIE PLATE
COTTAGE CHEESE	FRESH SLICED FRUIT PLATE	CHILLED MELON
CHEESE PLATE	KADOTA FIGS, STEWED PRUNES, PEACHES, PEARS & BAKED APPLES	SMOKED SALMON* <small>WITH CREAM CHEESE</small>

THE BAKERY

MUFFINS	ASSORTED DANISH	TOASTED BREADS: WHITE, WHOLE WHEAT, BAGELS, ENGLISH MUFFINS
CROISSANTS	SWEET ROLLS	
BRIOCHE		

COLD & HOT CEREALS

ALL BRAN	RICE KRISPIES	GRITS
CHEERIOS	FROSTED FLAKES	OATMEAL
FRUIT LOOPS	TOTAL	CREAM OF WHEAT
RAISIN BRAN	GRANOLA	APPLE CIDER OATMEAL
CORN FLAKES	SPECIAL K	

BEVERAGES

REGULAR & DECAF COFFEE

ASSORTED TEAS

CHILLED JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, PRUNE, APPLE, TOMATO, V-8

BREAKFAST FAVORITES

EXPRESS BREAKFAST
Scrambled Eggs, Bacon and Toast

GREEK YOGURT FRITTATA
with Potatoes, Asparagus and Cherry Tomatoes

EGGS BENEDICT*
*Poached Eggs, on Toasted English Muffins,
Canadian Bacon and Hollandaise*

CLASSIC FRENCH OMELET
Fresh Chives & Gruyère Cheese

EGGS & OMELETS

•BOILED• •POACHED• •SCRAMBLED• •FRIED•

• BUILD YOUR OWN OMELET
•Ham •Bacon •Spinach •Mushrooms •Tomatoes •Sausage
•Smoked Salmon* •Feta Cheese •Swiss Cheese •Cheddar
Cheese

THE GRIDDLE

BUTTERMILK PANCAKES • APPLE PANCAKES • BELGIAN WAFFLES • VANILLA FLAVORED FRENCH TOAST

SIDES

AMERICAN BACON	CORNED BEEF HASH
ENGLISH BACON	HASH BROWNS
PORK LINK SAUSAGE	BAKED BEANS
TURKEY SAUSAGE	GRILLED TOMATO
CHICKEN APPLE SAUSAGE	SAUTÉED MUSHROOMS

Celebrity Cruises is proud to be DINE AWARE committed. If you have any allergies or sensitivities to specific foods please notify your Maitre 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.

THIS EVENING'S MENU

BURGUNDY MAKES YOU THINK OF SILLY THINGS. BORDEAUX MAKES YOU TALK ABOUT THEM AND CHAMPAGNE MAKES YOU DO THEM.
— BRILLAT SAVARIN

STARTERS

  **BELGIAN ENDIVE-ARUGULA SALAD**
GREEN APPLES, WHITE BALSAMIC,
CANDIED PECANS

  **ROASTED CARROT CUMIN SALAD**
WITH AVOCADO, SUNFLOWER SEEDS, ARUGULA
AND LEMON YOGURT VINAIGRETTE

  **ORGANIC ROASTED RED BEETS**
TOPPED WITH FETA CHEESE AND SHERRY
VINAIGRETTE; SERVED WITH TEARDROP
TOMATOES AND ARUGULA

  **CHILLED THAI COCONUT SOUP**
LEMONGRASS, GINGER AND CILANTRO

  **CHILLED SHRIMP LOUIS**
COGNAC COCKTAIL SAUCE AND GUACAMOLE

  **CREAM OF WILD FOREST MUSHROOM SOUP**
MUSHROOM TRUFFLE FRICASSÉE

  **CRISPY THAI BEEF SPRING ROLL**
SWEET & SOUR CHILI SAUCE,
GINGER-NOODLE SALAD

  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

  **BAKED FRENCH ONION SOUP**
HERB CROUTONS AND
MELTED GRUYÈRE CHEESE

  **ESCARGOTS À LA BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

   **SEARED SALMON***
  CRUSHED POTATOES, GRILLED SQUASHES,
SAUCE VIERGE




  **OVEN ROASTED JERK SPICED CHICKEN**
 BLACK BEAN & PINEAPPLE RICE, BUTTERED
GREEN BEANS, CHICKEN JUS

  **BEEF AND VEAL SPAGHETTI BOLOGNESE**
 HERBS AND SHAVED PARMESAN CHEESE

  **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

  **SPINACH AND RICOTTA RAVIOLI**
 MARINARA AND PARMESAN CREAM SAUCE

  **BROILED SALMON***
 SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

  **GRILLED CHICKEN BREAST**
 GARDEN THYME JUS; MASHED POTATOES
AND SEASONAL VEGETABLES

  **GRILLED NEW YORK SIRLOIN STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



 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.