

## Wine Selection

### House Wine Selection

White and Red

Bottle	Glass
\$22	\$5.45

### Champagne/Sparkling Wine

Moët & Chandon Imperial, Champagne, France

\$69

Aneri Prosecco Di Valdobbiadene, Veneto, Italy

\$38 \$7.75

While the term “champagne” is used by some makers of sparkling wine in other parts of the world, numerous countries limit the use of the term to only those wines that come from the Champagne region of France.

## Cocktails

Available 9:00 am to 2:00 am

### Have a favorite Cocktail or Night Cap?

A full bar selection is available upon request including mixers for your favorite cocktails.

Prices are subject to change. A 15% gratuity will be added to your check.

(Allow 30 minutes for delivery)



Room Service is available 24 hours a day.

A surcharge of \$3.95 will be added to all food orders between Midnight and 5:00 am. Beverage-only and Pizza 24/7 orders are exempt from this charge.

## Breakfast Service

Available from 6:30 am to 10:00 am

Please use the Room Service Breakfast Order form inserted in the back cover of the Menu Guide.

### Please Note:

Embarkation Day Room Service is served from the time of embarkation, 24 hours a day.

Disembarkation Day Room Service is served until 9:00 am.

## All Day Menu

**Hearty Chicken Soup** - Old Fashioned Chicken and Vegetable Soup with Egg Noodles

**Chicken Caesar Salad** - Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

**Greek Salad** - Feta Cheese, Tomatoes, Peppers, Cucumbers, Red Onions, Kalamata Olives, Lemon and Olive Oil Vinaigrette

**Fruit Plate** - Sliced Fruit Served with Natural Yogurt

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. If you have any type of food allergy, please advise your order taker.

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## Wine Selection

### White Wine

	Bottle	Glass
Danzante Pinot Grigio, Friuli-Venezia Giulia and Trentino, Italy	\$28	\$6.25
Matua Valley Sauvignon Blanc, Marlborough, New Zealand	\$35	\$7.25
Ferrari-Carano Fumé Blanc, Sonoma County, California, U.S.	\$42	\$8.50
Waterbrook Chardonnay, Columbia Valley, Washington, U.S.	\$33	\$8.00

### Red Wine

Viña Doña Paula "Los Cardos" Merlot, Argentina	\$27	\$6.50
Hangtime Pinot Noir, California, U.S.	\$34	\$7.00
Los Vascos, Cabernet Sauvignon, Chile	\$29	\$7.00

Be sure to ask your server about additional regional selections.

### Blush/Rose Wine

Beringer White Zinfandel, California, U.S.	\$24	\$5.50
E. Guigal Côtes-Du-Rhône Rosé, Rhône, France	\$40	\$8.50

A rosé or blush wine can be made by removing the skins from the juice partway through fermentation, by blending reds and whites, or by concentrating liquid removed during fermentation.

continued

## Room Service Beverages

**Soft Drinks** - Pepsi, Diet Pepsi, Ginger Ale, Lemon-Lime Soda, Orange Soda and Diet Lemon-Lime Soda

**Still Waters** - Bottled Water (750ml), Bottled Water (500ml), Fiji (1 liter)

**Sparkling Waters** - Perrier (175ml), San Pellegrino (250ml or 750ml)

**Beers** - Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Michelob Ultra, Coors Light, Samuel Adams Boston Lager, Blue Moon, Amstel Light, Beck's, Corona, Corona Light, Dos Equis Special Lager, Guinness, Heineken and Foster's Lager (700ml)

## Fresh and Freestyle

Hot out of the oven pizza, delivered 24/7

**All pizzas are handmade, classic 16" oven baked** \$5

**Cheese** - Mozzarella, Fresh Tomato Sauce

**Vegetarian** - Roasted Peppers, Mushrooms, Red Onions, Mozzarella Cheese

**Pepperoni** - Pepperoni, Mozzarella, Fresh Tomato Sauce



## Assorted Sandwiches

Served with chips, coleslaw and kosher pickle

**BLT** - Bacon, Lettuce and Tomato on White Toast

**Turkey on Whole Grain Hoagie** - Lean Turkey Breast, Provolone Cheese, Avocado, Lettuce, Tomato and Mustard Dressing

**Tuna Salad Sandwich** - Rye Bread, Lettuce, Tomato and Pickle

**Grilled Angus Burger** - Cheddar Cheese, Lettuce, Onion and Tomato

**All Beef Hot Dog** - Onion, Sweet Relish and Mustard

## Dessert

**NY Cheesecake** - Chocolate Sauce, Pineapple Chutney and Chocolate Twist

**Strawberry Pound Cake** - Whipped Cream and Mint Marinated Strawberries

**Chocolate Cake** - Mixed Berry Compote

## For the Kids

Served with Carrot Sticks, Apple Sauce or Potato Chips

**Mini Beef Hot Dog**

**Chicken Fingers with BBQ Sauce**

**Grilled Cheese Sandwich**

**Macaroni and Cheese**

**Peanut Butter and Jelly Sandwich**

**Choice of: Cookies, Brownies, Jello or Ice Cream**

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## Beverages

**Fresh Brewed Coffee**  
**Iced Tea**

**Decaffeinated Coffee**  
**Whole Milk**

**Assorted Teas**  
**Low Fat Milk**

## Special Occasion Menu

Available from 11:00 am to 11:00 pm

**Selection of Cold Hors d' oeuvres (10 pieces)**

Please call for the Chef's Selection of the Day

**\$15**

**Selection of Deluxe Hors d' oeuvres (10 pieces)**

Please call for the Chef's Selection of the Day

**\$25**

**Jumbo Shrimp Platter (1 dozen)**

Chilled Jumbo Shrimp served with Spicy Cocktail Sauce and Lemon

**\$20**

**Caspian Sea Sevruga Caviar**

Toast, Sour Cream, Red Onions, Capers and Chopped Eggs

**Market Price**

**Collection of International Cheeses (Serves 2 or 4)**

Ile de France Brie, Goat and Camembert, Savoyard Reblochon, Italian Gorgonzola, English Cheddar, Swiss Emmenthal and Boursin. Served with Fresh Baked Breads, Lavosh and Accompaniments.

(Allow 1 hour for preparation)

**\$18 / \$32**