



DECEMBER 25, 2023

The Captain, his officers and crew wish each of you a happy holiday

CHRISTMAS GALA DINNER

APPETIZER

BAKED BRIE

cranberry - pecan crumble, fig and olive crostini

ENTREE

HOLIDAY ROASTED TOM TURKEY

*sage stuffing, sweet potato casserole,
giblet gravy, cranberry relish*

HONEY GLAZED HAM

*hot honey glaze, herbed potatoes, roasted carrots
asparagus, candied pineapple, raisin sauce*

CAULIFLOWER AND CHEESE PIE

*sweet mashed potatoes, sautéed spinach,
sweet pepper sauce*

DESSERT

EGGNOG CHEESECAKE

*raspberry cremeux, spiced cream,
mint snow*



STARTER

DEILED EGGS

candied bacon, herb aioli, scallion

SHRIMP COCKTAIL

cocktail sauce

SURF & TURF*

*crab salad & beef tartare, horseradish,
avocado cream*

SHORT RIB AND YAM CROQUETTE

pimento aioli, pear and mustard relish

LOBSTER & CRAB SOUP

rich creamy with aged brandy, sea salt puffs

ROASTED PUMPKIN SOUP

brown butter and thyme

BLT WEDGE SALAD

*vine ripe tomato, gorgonzola, applewood bacon,
house-made blue cheese dressing*

CAESAR SALAD

*romaine lettuce, toasted bread,
freshly grated Parmesan cheese*

ENTREE

GRILLED BLACK TIGER JUMBO SHRIMPS

fava bean and pea stew, red skin mustard potatoes

OVEN-BAKED SALMON*

*pecan Parmesan crust, asparagus, roasted butternut
and quinoa succotash, creamy butter sauce*

PAPPARDELLE PASTA, WILD MUSHROOM SAUCE

*freshly grated Parmigiano, spinach,
charred cherry tomato, basil*

FLAME-GRILLED STRIPLOIN STEAK*

*green beans almondine, baby carrot, roasted potatoes,
peppercorn sauce, zydecocruiser.net*

AHI TUNA SALAD WITH SESAME GINGER DRESSING*

*romaine lettuce, cucumber, green onion, avocado,
celery, mango, edamame - SERVED COLD*

FEATURED INDIAN VEGETARIAN

*paneer butter masala, spiced mix vegetable,
chickpea pulao*

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,
seasoned and broiled a surcharge of \$ 23 applies
to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP STEAK*

14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

..... **DESSERT**

CLASSIC BOURBON PECAN PIE

crème Chantilly, whiskey caviar

BÛCHE DE NOËL

*chocolate log, coffee anglaise, honey oat crumble
Lower calories, no added sugar*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS & SORBETS

CHEESE PLATE

Please inform your server if you have any food allergies

***Public health advisory:** *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entrée or more applies