


STARTERS, SOUP & SALAD

Antipasto of Dry-Cured Salami and Roasted Vegetables
balsamic vinaigrette

Avocado and Bay Shrimp
lemoncello aioli


Tuscan-Style Chickpea Soup 
root vegetables and Italian parsley

**Limestone and Baby Oak Leaves with Cucumber
Carrot and Red Onion** 
selection of homemade and low-fat dressings

BURGERS & FRIES

**Princess Homemade Hamburger, Cheeseburger
or Bacon Burger***
traditional garnish, French Fries

Veggie Burger 

Large Plate of French Fries 
mayo and Heinz ketchup

SIGNATURE PASTA

Available as an appetizer or main course and served with freshly grated parmesan cheese

Spinach and Ricotta Cheese Ravioli 
homemade tomato sauce, parmesan

MAINS

Broiled Salmon with Lemon and Dill Sauce*
seasonal vegetables, parsley potatoes

Cacciatore-Style Chicken
tagliarini pasta, mushrooms, tomato-wine sauce

Grilled Herb-Spiced Beef Tenderloin*
vegetable bouquet, red bliss potatoes, natural jus

DESSERTS

Apple Tart Tatin
whipped cream

Orange Soufflé
Grand Marnier-vanilla sauce

Sherry Trifle
pound cake, vanilla custard, jello, fruit cocktail, whipping cream

Ice Cream
Nutella, banana, espresso, papaya frozen yogurt

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

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

BRUNCH

Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

Maple Granola

fruits and nuts

Seasonal Fresh Fruits

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Mozzarella and Vine-Ripened Tomatoes

basil, anchovies, balsamic reduction

New Zealand Green Shell Mussels

teriyaki-ginger broth

English Green Pea Soup

cheddar & chive croutons

Thai Hot & Sour Soup

shrimp, chili flakes, rice wine vinegar

Crisp Field Lettuce with Cherry Tomatoes

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger

Large Plate of French Fries

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Philly Steak Sandwich

Soup, Salad & ½ Philly Steak Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Carbonara-Style Rigatoni

Italian bacon, egg and cream

Mushroom and Spinach Fettuccine

garlic-tomato sauce

MAINS

Chicken Cobb Salad

bacon, avocado, tomato and blue cheese crumble, French vinaigrette

Philly Steak Sandwich

toasted baguette, caramelized onions, cheddar cheese melt, French fries

Sautéed Red Snapper Filet

succotash and roast potatoes, basil marinara sauce

Chicken Korma

mildly spiced, basmati rice, raisins and almonds, condiments

London Mixed Grill*

beef medallion, veal kidney, lamb chop, English banger
green beans, shoestring potatoes

Vegetarian Burrito

char-broiled vegetables, red kidney beans, guacamole, Mexican salsa

DESSERTS

Fresh Fruit Tartlet

whipped cream

Walnut, Pear and Chocolate Turnover

vanilla sauce


Cinnamon Rice Pudding

rum-soaked raisins

Ice Cream

tutti frutti, pecan, chocolate chip cookie, blueberry frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

 Vegetarian

BRUNCH

Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

Maple Granola

fruits and nuts

Seasonal Fresh Fruits

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Marinated Grilled Vegetables & Imported Cured Meats

extra virgin olive oil, crostini

Crisp-Fried Calamari

marinara dipping sauce, lemon wedge

Mexican Albondigas Soup

beef broth, meatballs, vegetables

Ice-Cold Spanish Gazpacho

cucumber and celery garnish

Shredded Greens and Red Cabbage with Carrots

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger

Large Plate of French Fries

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Lox & Bagel Sandwich*

Soup, Salad & ½ Lox & Bagel Sandwich*

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Meat Tortellini with Veal Jus and Sage Butter

grated parmesan

Pappardelle Noodles with Chicken Ragout

MAINS

Chef's Salad

ham, turkey, Swiss cheese, tomato, egg and iceberg lettuce

Lox & Bagel*

smoked salmon, cream cheese, capers, red onion

Skillet-Fried Sole with Lemon and Parsley

mushroom gratin, boiled potatoes

Parmesan Chicken

pan gravy, French Fries

Irish Lamb Stew

hearty broth with cabbage, turnips, leeks and potatoes

Baked Yellow Bell Pepper

stuffed with aromatic rice and raisins, carrot purée, glazed bok choy

DESSERTS

Double Chocolate Fudge Cake

mocha sauce

Blueberry Roulade

mascarpone cream

Cherry Trifle

pound cake, vanilla custard, bing cherries, whipping cream

Ice Cream

torroncino, pistachio, mint-chocolate, honeydew frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

 Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Rollmop Herrings*

potato salad, apple-horseradish purée

Chimichanga with Salsa Cruda

crisp fried tortillas stuffed with spicy beef

Leek and Potato Cream Soup ✓

chives, cheese crouton

Chicken Tortilla Soup

tomato, cilantro

Escarole, Romaine Lettuce, Orange Segments and Toasted Almonds ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Tuna Melt Sandwich

Soup, Salad & ½ Tuna Melt Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Sedanini with Tomatoes, Mushrooms and Basil ✓

cream sauce

Maccheroni alla Chitarra with Lamb Ragout

bell pepper strips

MAINS

Greek Salad ✓

feta cheese, kalamata olives, cucumber, tomatoes, Mediterranean vinaigrette

Tuna Melt Sandwich

green salad, seasoned potato chips

Fritto Misto Platter

shrimp, scallops, calamari and whitefish, tartar sauce, fried potatoes

Brunswick Chicken Stew with Kernel Corn

lima beans, corn bread

Nasi Goreng*

Indonesian chicken spiced rice, fried egg and cucumber, beef satays, peanut dip

Griddled Broccoli, Potato and Parmesan Cake ✓

Emmentaler cheese sauce, garden-fresh vegetables

DESSERTS

Chocolate Bread & Butter Pudding

crème anglaise

Baba au Rhum

baked yeast cake soaked in dark rum

Fruit Sundae Cup

vanilla ice cream, toasted almonds

Ice Cream

walnut, chocolate swirl, zuppa inglese, mango frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Naturally Aged Italian Coppa

Waldorf salad with apples and walnuts

Crunchy Fried Mozzarella Sticks ✓

marinara dipping sauce

New England Clam Chowder

oyster crackers

Chicken Broth with Matzah Balls

julienne of vegetables

Boston Lettuce, Artichoke and Palm Hearts ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Chicken Club Sandwich

Soup, Salad & ½ Chicken Club Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Lasagna Bolognese

savory meat and cheese sauce

Spaghetti Aglio, Olio e Peperoncino ✓

fried garlic, parsley, extra virgin olive oil, chili flakes

MAINS

Nicoise Tuna Salad

iceberg lettuce, black olives, string beans, egg, potatoes

Triple Decker Chicken Club Sandwich

bacon, lettuce, tomato, potato chips

Baja Fish Taco

corn tortilla, shredded cabbage, chili-lime dressing, salsa, cilantro

Braised Beef Roulade

pan gravy, Napa cabbage, roast potatoes

Madras-Style Lamb Curry

coconut cream, basmati rice, condiments

Griddled Potato Latkes ✓

sour cream, apple compote

DESSERTS

Chocolate Marquise Slice

coffee sauce

Baked Apple in Puff Pastry

warm vanilla crème anglaise

Strawberry Trifle

pound cake, vanilla custard, strawberries, whipped cream

Ice Cream

raspberry, macadamia, stracciatella, honey-vanilla frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Ham Rolls with Russian Salad

grilled asparagus

Grilled Mediterranean Vegetable Terrine ✓

tarragon and chive cream sauce

New Orleans Chicken Gumbo

andouille sausage, okra, steamed rice

Petite Marmite "Henry IV"

chicken and beef soup, aromatic vegetables

Mixed Greens, Apple, Scallion and Walnuts ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Classic Reuben Sandwich

Soup, Salad & ½ Classic Reuben Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Rigatoni in Four Cheese Sauce ✓

fontina, gruyère, provolone, reggiano

Spaghetti alla Puttanesca

anchovies, capers, chili, tomato sauce

MAINS

Chicken Caesar Salad

romaine lettuce, anchovies, focaccia croutons

Classic Reuben Sandwich

corned beef, sauerkraut, Russian dressing, Swiss cheese, shoestring potatoes

Lobster Kromeskies

creamy lobster filled crêpe in crisp tempura batter, shoestring potatoes
pimiento-mayonnaise dip

Breaded Turkey Scaloppine

mozzarella melt, tomato sauce, vegetables, sautéed potatoes

Hungarian Paprika Beef Goulash

roasted peppers, spaetzle

Artichoke and Goat Cheese Tart ✓

green leaf salad

DESSERTS

Chocolate Éclair

vanilla custard filling

Peach Crisp

cinnamon and oats

Spiced Chocolate Pudding

coconut cream sauce

Ice Cream

cappuccino, strawberry daiquiri, rocky road, key lime frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Scandinavian Gravad Lax*

dill-mustard emulsion, whole-grain toast

Bacardi & Coke Marinated Spicy Chicken Wings

ginger, soy, hoisin glaze

Four Flavors in Oriental Broth

roasted duckling, shrimp, pork, shiitake mushrooms

Puréed White Bean Soup ✓

garlic croutons

Iceberg and Curly Red Leaf Lettuce, Slivered Onions ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Muffuletta Sandwich

Soup, Salad & ½ Muffuletta Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Wagon Wheel Pasta with Sausage and Green Peas

cream sauce

Tagliarini with Meat Balls

tomato sauce, parsley

MAINS

Grilled Chicken Salad

red leaf and bibb lettuce, caramelized pecans, honey-mustard dressing

New Orleans Muffuletta Sandwich

Italian bread, mortadella, salami, cappocollo ham, provolone olive salad, seasoned fries

Milwaukee's Famous Fish Fry

beer-battered perch, potato pancake, coleslaw, rye bread, tartar sauce, lemon

Honey-Garlic Pork Spareribs

French fries, green salad

Deep-Dish Pot Pie

potatoes, garden vegetables, puff pastry

Greek Spanakopita ✓

spinach, egg and feta cheese baked in phyllo

DESSERTS

Chocolate Pecan Pie

à la mode

Baked Apple and Custard Tart

vanilla sauce

Pineapple Trifle

rum-soaked pound cake, vanilla custard, pineapple, whipped cream

Ice Cream

pistachio, chocolate Curacao, butterscotch, kiwi frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Vitello Tonnato

roast veal carpaccio, tuna & caper mayonnaise

Smoked Salmon Mousse in Tomato Cup*

bay shrimp & papaya salsa

Hungarian Beef Goulash Soup

potatoes, cabbage and paprika

Chilled Cantaloupe and Honeydew Melon Soup ✓

port wine splash

Leaf Lettuce, Hearts of Palm, Carrot and Celery Juliennes ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Gyro-Style Pork Sandwich

Soup, Salad & ½ Gyro-Style Pork Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Mostaccioli with Broccoli, Ham and Cherry Tomatoes

Egg Fettuccine with Zucchini and Roasted Garlic ✓

Italian parsley, olive oil, parmesan

MAINS

Roasted Duck and Mesclun Leaf Salad

grapes, mango, blackberry vinaigrette

Gyro-Style Pork Pita Sandwich

apple compote, red onion, French fries

Sautéed Cod "Meunière"

spring onion-potato mash, lemon, parsley butter sauce

BBQ Chicken Legs

couscous, carrot batons, sugar snap peas

London Beef Broil*

Provençale tomato, chateau potatoes, shiitake mushroom sauce

Pepper Crusted Tofu Steak ✓

Chinese cabbage, soba noodles, ponzu sauce

DESSERTS

Meringue Citrus Tartlet

Chocolate Bread & Butter Pudding

crème anglaise

Strawberries Romanoff

macerated with Cointreau

Ice Cream

Malaga, torroncino, chocolate chip cookie, cantaloupe frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

Maple Granola

fruits and nuts

Seasonal Fresh Fruits

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Chicken Liver Mousse*

toasted crostini bread

Seafood Quesadilla with Guacamole

pico de gallo salsa

Chinese Egg Drop Soup

chicken broth, parsley

White Bean Minestrone

tomato and broken pasta

Iceberg and Romaine Lettuce with Nuts and Grapes

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger

Large Plate of French Fries

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Monte Cristo Sandwich

Soup, Salad & ½ Monte Cristo Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle and Capon Breast with Green Peas

Madras curry sauce

Spaghetti with Seafood in Tomato Sauce

Italian parsley, grated parmesan

MAINS

Watermelon, Papaya and Citrus Fruit Salad

cottage cheese, honey-yogurt dressing

Egg Fried Monte Cristo Sandwich

turkey, ham and Swiss cheese, cocktail sauce, French fries

Griddled Rockfish with Pineapple-Cilantro Salsa

pea pods, baby corn, glass noodle stir fry

Roast Chicken Legs with Poultry Herb Stuffing

artichoke wedges, roasted mascotte potatoes, pan gravy

Grilled Minute Steak*

Provençale tomato, shoestring potatoes, natural jus

Baked Red Bell Pepper

stuffed with grilled vegetables, cream cheese, tomato sauce

DESSERTS

Amaretto Cake

almond custard

Apple-Walnut Cobbler

vanilla ice cream

Sicilian Lemon Jello

Ice Cream

stracciatella, mocha fudge, Nutella, tangerine frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

 Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Bruschetta with Provolone and Avocado ✓

tomato and basil caper relish

Stuffed Calamari with Pepper and Garlic Mayonnaise

salmon mousse, mesclun salad

Chicken Broth with Spinach and Rice

Manhattan Clam Chowder

oyster crackers

Romaine and Butter Lettuce with Shredded Carrots ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Italian Panini Sandwich

Soup, Salad & ½ Italian Panini Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Fusilli and Bay Shrimp with Tarragon

cream sauce

Pappardelle Ribbons with Duckling Strips

red wine demi-glace, leek ragout

MAINS

Seafood Salad "Louie"

marinated shellfish, egg, celery, tomato, garden greens

Italian Panini

salami, tomato, artichoke hearts, shoestring potatoes

Paella Valenciana

Spanish rice, squid, shrimp, mussels, pork, chorizo, green peas

Teriyaki Chicken with Chinese Fried Rice

market fresh vegetables

Braised Beef Stew "Bourguignon"

mashed potatoes

Steamed Asparagus, Broccoli and Cauliflower ✓

pine nuts, garlic crouton, sun-dried tomato vinaigrette

DESSERTS

Chocolate Walnut Slice

vanilla sauce

Crème Caramel

whipped cream

Banana Split

chocolate sauce, toasted almonds

Ice Cream

pistachio, chocolate fudge, orange, pineapple frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Spicy Andouille Sausage and Southern-Style Potato Salad

dill pickles

Mushroom and Mozzarella Croquettes ✓

velvety tomato sauce, fried rice

Capon Broth with Angel Hair Pasta

slivered spring onions

Baked Potato Cream Soup

golden croutons

Mixed Tender Greens with Red Radish ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Turkey Focaccia Sandwich

Soup, Salad & ½ Turkey Focaccia Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Penne with Cauliflower Florets, Black Olives, Capers and Anchovies

grated romano cheese

Bucatini Amatriciana with Bacon and Chili Flakes

tomato sauce

MAINS

Warm Beef Steak over Potato Salad*

green beans, boiled egg, mustard-caper dressing

Turkey Focaccia Sandwich

basil salsa, provolone, potato crisps

Pan-Fried Fresh Water Perch

tomato-bell pepper sauce, bok choy, red bean & cajun rice pilaf

Grilled Chicken Paillard

parsley butter, green and yellow squash, shoestring potatoes

Herb Stuffed Beef Roll

glazed root vegetables, garlic mashed potatoes

Vegetable Tempura ✓

lemon-soy dipping sauce

DESSERTS

Bread & Butter Pudding

vanilla sauce

Apple and Apricot Cobbler

vanilla ice cream

Crème Caramel with Caramel Sauce

whipped cream

Ice Cream

mint-chocolate, mango, hazelnut, red berry frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Seared Yellowfin Tuna*

cucumber-fennel slaw

Cauliflower Fritters ✓

cheese melt, toasted almonds

Greek Chicken Broth

egg, rice and lemon

Roasted Corn Chowder

bacon, bourbon and cream

Shredded Iceberg, Romaine Lettuce, Celery and Salad Peppers ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & New Yorker Roast Beef Sandwich*

Soup, Salad & ½ New Yorker Roast Beef Sandwich*

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Orecchiette with Green Peas, Ham and Cherry Tomatoes

grated grana padano

Spaghetti Tossed with Tomato Concasse, Garlic and Olive Oil ✓

MAINS

Vegetarian Salad with Mixed Greens ✓

lemon vinaigrette, avocado, orange, blue cheese and walnuts

New Yorker Roast Beef Sandwich*

ciabatta bread, lettuce, onions, tomato, waffle potatoes

Cornmeal Crusted Catfish

tartar sauce, market fresh vegetables, steamed potatoes

Gypsy-Style Pork Scaloppini

brown sauce, broccoli, tagliarini ribbons

Swedish Meatballs

mashed potatoes and gravy

Gratin of Navy Beans and Mushrooms ✓

Swiss cheese, tomato sauce, vegetables

DESSERTS

Vanilla and Puff Pastry Napoleon

strawberry compote

Banana Savarin

coconut Malibu sauce

Peach Melba

raspberry purée, vanilla ice cream

Ice Cream

fudge brownie, peppermint, vanilla-raspberry swirl, passion fruit frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian

BRUNCH

Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

Maple Granola

fruits and nuts

Seasonal Fresh Fruits

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Stuffed Bell Pepper with Tomatoes, Anchovies and Capers

grana padano

Crisp Vegetarian Spring Rolls

honey mustard dipping sauce

Chicken Soup with Meatballs

potatoes, leeks, snipped chives

Semolina Cream Soup

with shredded lettuce

Butter and Romaine Lettuce with Hearts of Artichoke

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger

Large Plate of French Fries

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Classic B.L.T. Sandwich

Soup, Salad & ½ Classic B.L.T. Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Rigatoni alla Bolognese

fresh rosemary

Tagliarini Primavera

seasonal vegetables, tomato sauce, parmigiano reggiano

MAINS

Barbecued Duck Salad

frisee, daikon radish, kernel corn, cilantro vinaigrette

Classic B.L.T. Sandwich

bacon, lettuce, tomato, potato chips

Skillet-Fried Cod

broccoli, steamed red potatoes, dill-sour cream sauce

Wiener Schnitzel

breaded veal scaloppine, warm Bavarian potato salad, fresh lemon

Beef Cottage Pie

cheddar cheese, vegetables, mashed potato

Garden Vegetables, Mushrooms and Potatoes in Madras Curry Sauce*

basmati rice, poached egg

DESSERTS

Walnut Cake

French vanilla sauce

Pumpkin Pie

whipped cream

Pineapple Jello

Ice Cream

hazelnut, banana, coffee, Mandarin frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

 Vegetarian

BRUNCH

Continental Breakfast

croissant, Danish pastries, butter, honey or marmalade

Maple Granola

fruits and nuts

Seasonal Fresh Fruits

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Stuffed Eggs and Portuguese Sardines

curly endive

Zucchini and Swiss Cheese Frittata

green salad bouquet

Beef Consommé

herbed pancake strips

Creamy Edam Cheese Soup

smoked ham

Escarole, Oak Leaf and Butter Lettuce with Olives

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger

Large Plate of French Fries

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Tomato and Mozzarella Panini Sandwich

Soup, Salad & ½ Tomato and Mozzarella Panini Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Angel Hair Pasta with Tomato Sauce

ham, cherry tomatoes, fried eggplant

Farfalle Tossed with Broccoli, Elephant Garlic and Goat Cheese

MAINS

Grilled Chicken Salad over Mixed Greens

papaya lime-cilantro vinaigrette

Warm Panini with Buffalo Mozzarella and Sun-Blushed Tomatoes

basil pesto, French fries

Mediterranean Seafood Stew

fish, mussels and clams in spicy tomato broth

Nasi Goreng*

Indonesian spiced rice, chicken skewers, fried egg, cucumber

Steak & Kidney Pie

in flaky puff pastry

Crunchy Potato and Pea Samosas

minted yogurt dip

DESSERTS

Warm Peach Pie "à la mode"

vanilla ice cream

Lemon Cream Cake

vanilla crumble topping

Tropical Fruit Cup

Mandarin sorbet

Ice Cream

chocolate peanut butter, peach, vanilla raspberry swirl, pear frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

 Vegetarian

BRUNCH

Continental Breakfast ✓

croissant, Danish pastries, butter, honey or marmalade

Maple Granola ✓

fruits and nuts

Seasonal Fresh Fruits ✓

Eggs Benedict*

Canadian bacon, English muffin, hollandaise sauce

James Beard's French Toast ✓

corn flake coating, cinnamon and sugar

STARTERS, SOUP & SALAD

Smoked Mahi Mahi

boston lettuce, red onion, green goddess dressing

Air Cured Bresaola, Truffle Oil

parmesan shavings

Tuscan Ribollita Soup ✓

cannellini beans, toasted croutons

Albondigas Soup

rich Mexican meatball and vegetable soup

Tender Greens with Kernel Corn and Red Onion ✓

selection of homemade and low-fat dressings

BURGERS & FRIES

Princess Homemade Hamburger, Cheeseburger or Bacon Burger*

traditional garnish, French Fries

Veggie Burger ✓

Large Plate of French Fries ✓

mayo and Heinz ketchup

COMBOS

Soup & Salad

Soup & Croque Madame Sandwich

Soup, Salad & ½ Croque Madame Sandwich

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

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Linguine with Broccoli and Red Pepper ✓

Venetian Seafood Lasagna

scallop, bay shrimp and mussels in cream sauce

MAINS

Barbecued Beef Brisket and Vegetable Salad

chipotle vinaigrette

Egg-Dipped Croque Madame Sandwich

chicken, Swiss cheese, French fries

Potato Crusted Sea Bass

vegetable ragout, white wine sauce

Turkey Fajitas in Tortilla Wrap

sour cream, Mexican rice, cilantro sauce

Grilled "English Style" Calf's Liver*

crisp bacon, onions, tomato, mushrooms, mashed potatoes

Steamed Green Asparagus* ✓

two fried eggs, brown butter, parmesan cheese

DESSERTS

Chocolate Fudge Brownie and Vanilla Ice Cream

hot fudge sauce

Paris Brest

choux puff filled with praline pastry cream, hazelnut crisp

Strawberry Jello

Ice Cream

cappuccino, rocky road, banana, toasted coconut frozen yogurt

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

✓ Vegetarian