



Dinner Menu

Appetizers

Crab Cakes with
Lime and Cilantro Salsa
Or
Maine Lobster Bisque
Or
Fresh Mixed Greens
with Candied Walnuts and Goat Cheese

Entrees

Pan Seared Martha's Vineyard Day Boat Scallops
Accompanied by Saffron Rice and Steamed Broccoli
Or
Fresh Halibut Steak with Basil Butter and Roasted Tomato Coulis
Accompanied by Saffron Rice and Steamed Broccoli
Or
Rack of Lamb with Garlic Mint Demi Glace
Accompanied by Potatoes au Gratin, Braised Red Cabbage and Steamed Broccoli

Desserts

New York Cheese Cake
Or
Raspberry Crème Brulee
Or
A choice of Butter Pecan, Pistachio, Strawberry, Mint Chocolate Chip,
Chocolate, Vanilla or Sugar Free Vanilla Ice Cream

American Cruise Lines' Chefs will especially design a menu
to accommodate food allergies or other dietary restrictions.