

COCKTAILS

BREAKFAST MARGARITA 12

Blanco Tequila, Orange Liqueur,
Lime, Agave, Orange Marmalade

BREAKFAST MIMOSA 12

Raspberry Vodka, Prosecco, Orange

COFFEE BIRD 14

Dark Rum, Campari, Coffee Liqueur,
Pineapple, Lime

RASPBERRY RHAPSODY 14

Raspberry Vodka, Elderflower Liqueur,
Lemon, Red Wine Float

BANANANUT CARAJILLO 15

Licor 43, Frangelico, Banana Liqueur,
Maple Syrup, Espresso

TWISTED ICED TEA 15

Tea-Infused Vodka, Lemon, Sprite

HAZELNUT SWEET STACK 17

Frangelico, Espresso, Steamed Milk,
Pancakes, Spray Cream

STRAWBERRY MINT MARTINI 18

Grey Goose Strawberry & Lemongrass Vodka,
Cointreau, Mint, Lemon, Lime

CHICKEN AND WAFFLES 18

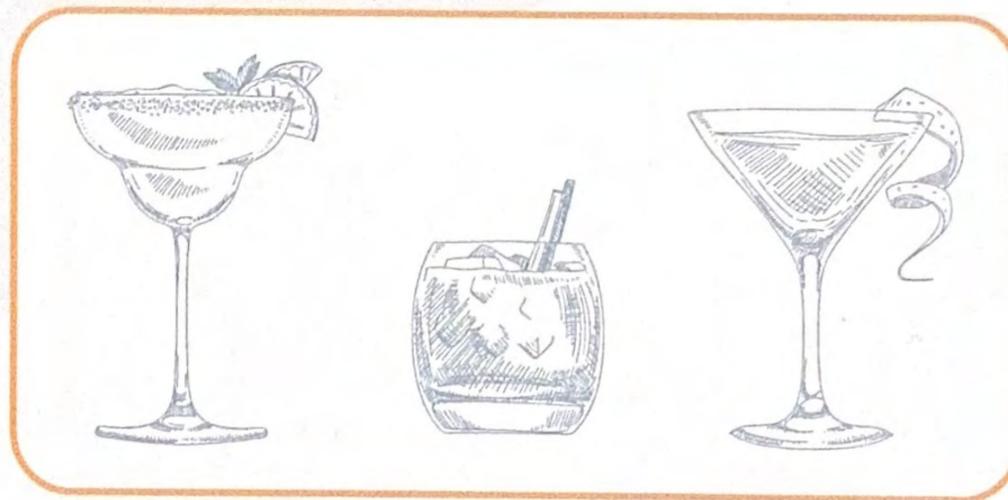
Matusalem Rum, Angostura Bitters,
Walnut Bitters, Rosemary, Maple Syrup

CREAMY CARAMEL DREAM 19

Matusalem Rum, Baileys, Cointreau,
Espresso, Salted Carmel, Cinnamon

SALTED CARAMEL POPCORN MARTINI 20

Woodford Reserve, Licor 43, Butterscotch
Liqueur, Salted Caramel, Cream



 PRINCESS®

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.

BLOODY MARYS

BLOODY GEESE 15

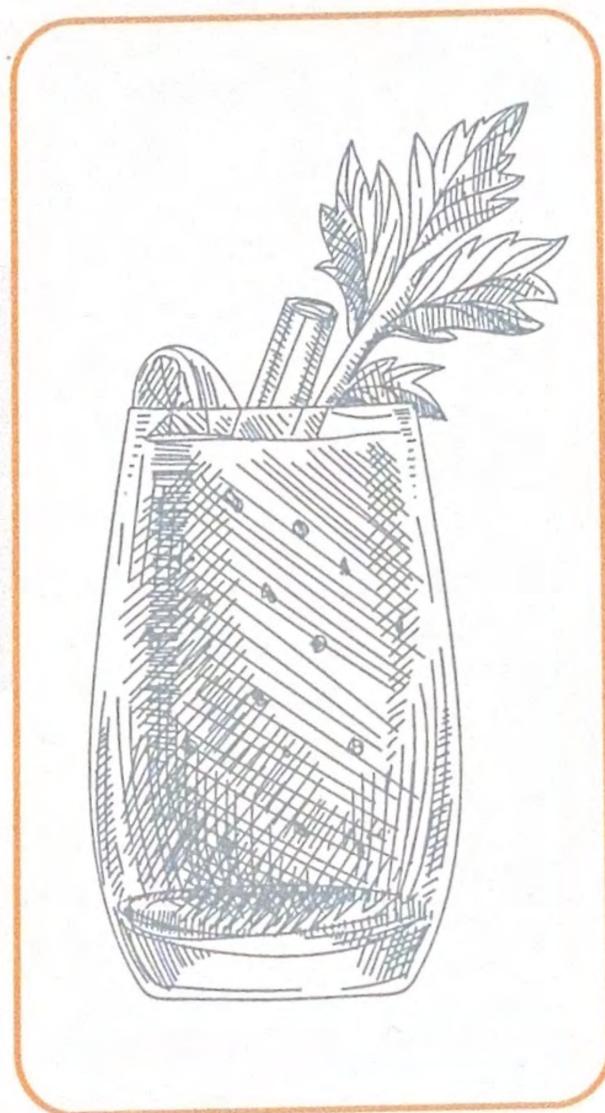
Vodka, Tomato Juice,
Bloody Mary Mix, Horseradish

AGAVE INFERNO MARY 15

Mezcal, Tomato Juice,
Bloody Mary Mix, Horseradish

TENNESSEE TWISTED MARY 18

Jack Daniel's Rye, Tomato Juice,
Bloody Mary Mix, Horseradish



 PRINCESS®

ALL DAY BREAKFAST

The All-American*

streaky bacon, smashed sausage patties, sunny-side-up egg, tater tots, smoky boston beans

Three-Egg Omelette*

choose from cheese, ham & cheese, or spinach & mushroom, all served with hash browns, bacon or pork sausage links and toast

Breakfast Burrito

spicy scrambled eggs, tofu, black beans, jalapeños, guacamole and pico de gallo

Diner's Hash*

choose from our salt beef or halloumi served with home-style potatoes, fried egg, roasted bell peppers and griddled onions

Buttermilk Pancake Stack

choose from: streaky bacon, jammy blueberry or chocolate and torched banana, all served with a maple syrup

Caramel-Popcorn Waffle

whipped butter OR cherries jubilee compote & whipped cream

SANDWICHES

Croque Madame*

grilled ham and gruyère sandwich, sunny-side fried egg on top

Shrimp Po' Boy

cajun-fried jumbo shrimp, lettuce, beef tomatoes and creole mayo in a hoagie roll with fries

California Club

squashed avocado, spring onion, rösti, tomato salsa, carrot ribbons and charred sweetcorn with fries and spicy dip

French Dip*

succulent beef, melty provolone cheese, a crusty roll, and of course the au jus

SIDES

Nachos

corn tortillas, guacamole, pico de gallo, jalapeños, melty hot cheese sauce and lime crema

Tots & Poppers

crispy tater tots, cajun cauliflower poppers, smoky BBQ ketchup and a herby garlic tahini dip

Loaded Colossal French Fries

seasoned fries, buffalo sauce, blue cheese

Cajun Corn on the Cob

cajun-spiced corn ribs with coriander crema

BBQ Corn on the Cob

with honey, garlic, harissa and butter

CLUCKS & WINGS

The Hit Buffalo Wings

five crispy wings tossed in buffalo sauce with blue cheese dip

Buttermilk Fried Chicken

potato mash, gravy, sauteed greens

SEAFOOD

Pub-Style Fish & Chips

crispy beer-battered cod, fries, mushy peas, house-made tartar sauce and lemon

Shrimp and Grits*

classic southern dish, creamy grits, buttery and cheesy shrimp, bacon, andouille sausage

Cajun-Spiced Seared Tuna Salad*

shaved asparagus, red onion, cilantro, tomato

DINER MENU

100% BEEF

BBQ-Glazed Flat-Iron Steak*

Kansas City dry rub, disco rice and corn relish

Signature Burger*

½ lb. patty, gouda and cheddar cheeses, bacon jam, tomato aioli, arugula on a brioche bun

Vegetarian Option: Plant-Based Burger 

SAUSAGE & RIBS

Sticky Pork Ribs

pickles, raw and smoky slaw, BBQ dip, cornbread

Currywurst

fries, guajillo pepper, honey BBQ sauce, sharp cheddar

Cavatappi Pasta

italian sausage ragout, pomodoro, olives, mozzarella cheese, garlic herb crostini

HOMEMADE

PIES & DESSERTS

I Love This

Mississippi Mud Pie

whipped cream and sticky chocolate sauce

Strawberry Shortcake

fresh strawberries, strawberry ice cream, meringue and whipped cream

Banana Split

torched banana with chocolate, vanilla and strawberry gelato, topped with toasted almonds

Good Ol' Fashioned Apple Pie

served warm with whipped cream



TONIGHT'S SPECIAL

Ask your server
about tonight's special
from the Main Dining
Room menu

MAKE IT EXTRA SPECIAL

Filet Mignon*† 6 oz

red-skin mashed potatoes,
sautéed mushrooms
\$19

Lobster Tail*† 5 - 6 oz

red-skin mashed potatoes,
grilled asparagus
\$19

The Perfect Match*†

filet mignon and lobster tail,
choice of sides
\$29

 Vegetarian  Gluten-Free

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

† All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.