

Gala Dinner

Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.

Starters, Soup, Salad

Quinoa & Pomegranate Salad

roasted pumpkin, goat cheese

Steak & Beet Tartare*

crunchy gherkins, capers, onion

Coconut-Crusted Fried Shrimp

sweet & sour sauce

Wedge Salad

bacon, red onion, iceberg lettuce, bleu cheese crumble

Creamy Tomato Soup

splash of gin and basil oil

 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.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Pasta

Ricotta Cheese Tortellini
parmesan sauce, ham and peas

Mains

Vegetable Strudel 🌿
piquant thai red curry sauce

Seared Mustard-Crusted Tuna*
soy-glazed corn, bok choy, citrusy ponzu sauce

Land & Sea* 🍷
(menu item is complimentary, please enjoy any additional steak or lobster for \$10†)
beef tenderloin, lobster tail, bearnaise sauce, creamy mousseline
potato, sautéed spinach

Harissa-Crusted Lamb Chops*
smoked eggplant, celeriac purée, leeks

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

We love to celebrate!

*Our menu tonight is a celebration of culinary arts
and the opportunity to travel the world.*

Let the night begin ...

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