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# princess dinner

## freshly baked breads

*Specially crafted for tonight's menu*

## beverages

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

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## starters

### Marinated Goat Cheese and Vegetable

#### Antipasto (v)

*grilled eggplant, zucchini, bell pepper, tomatoes, basil oil*

### Wahoo Mojito Ceviche\*

*pickled red onion, ginger-jicama slaw, yucca crisps*

### Seared Garlic Prawns

*basil-tomato fondue, grilled baguette, olives, garlic*

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## salad/soups

### Greek Salad (v)

*cucumber, tomato, feta, red onion, kalamata olives, red bell pepper, lemon & olive oil vinaigrette*

### Rum-Infused Piña Colada Chilled Soup (v)

*coconut-pineapple*

### Hearty Fish Soup

*oregano dumpling, okra, mixed vegetables*

(v) Vegetarian  Local Eats Transatlantic Flavors

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.

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## pasta

*pastas are made fresh daily in Sabatini's Pasta Room*

### Linguine and Clams

*tomato, white wine, garlic, parsley*

### Fettuccine Alfredo (v)

*rich parmesan cream sauce*

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## mains

### Leek and Ricotta Cheese Tart (v)

*red bell pepper coulis, vegetable fricassee*

### Seared Barramundi, Pineapple-Mango Salsa\*

*basil-infused quinoa pilaf, vegetable casserole*

### Cognac Crawfish Stew, Cajun-Spiced Cream

*steamed rice, roasted cauliflower*

### Southern Fried Chicken

*french fries, coleslaw*

### Cocoa-Spiced Rubbed Pork Tenderloin, Fried Red Onions\*

*bourbon sauce, green chili-sweet potato mash, summer squash, peppers*

### Cumin-Spiced Texas Beef Chili

*monterey jack, cornbread, spring onions, sour cream*



## princess favorites

### Princess Shrimp Cocktail

*lettuce chiffonade, cocktail sauce*

### Romaine & Kale Caesar Salad (v)

*parmesan, crispy chickpeas, caesar dressing*

### French Onion Soup

*gruyère cheese crouton*

### Seared Salmon, Lemon-Dill Butter Sauce\*

*vegetable medley, basmati wild rice blend*

### Pan-Roasted Chicken Breast

*pan gravy, roasted potatoes, market vegetables*

# dessert

## Flourless Chocolate Cake

steeped berries, chantilly cream

## Sugar-Free Lemon Cream Pie

orange coulis

## Milky Chocolate-Hazelnut Soufflé

amaretto sabayon

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## princess favorites

### Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

### Bananas Foster

vanilla gelato

### Create Your Own Sundae


vanilla or chocolate gelato, raspberry sorbet  
toppings: strawberry, chocolate, butterscotch, caramel or pineapple  
whipped cream

### Brie & Gouda Cheese

dried apricots, port wine reduction

### Sweet & Nutritious Fruits

lemon twist, mint

 Sugar-Free

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