
captain's welcome

*We're delighted you've chosen to begin your culinary journey with us.
Whether you crave traditional comforts, new regional flavors or international classics,
our menu was designed with you in mind. Relax and enjoy!*

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*

starters

White Rum Tapioca Fruit Salad (v)

*orange, pineapple, mango, melon,
strawberry, toasted coconut*

Duck Liver Pâté

*sour cherry compote, port wine reduction,
grilled sourdough, pistachios*

Crab and Monterey Jack Cheese Quiche

charred red pepper salsa

salad/soups

Seared Walnut Crusted Goat Cheese and Greens (v)

*sun-dried tomatoes, grapes, candied
walnuts, mixed greens, basil-balsamic
vinaigrette*

Mango Mimosa Soup (v)

cinnamon, nutmeg

Bacon Potato Soup

cheddar cheese, sour cream, chives

(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.

pasta

pastas are made fresh daily in Sabatini's Pasta Room

Tagliatelle with Herbed Chicken

arugula, parmesan

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

Spinach-Potato Flan, Spicy Tomato

Sauce (v)

*roasted potatoes, asparagus, zucchini,
tomatoes*

Roasted Basa, Yellow Bell Pepper Bisque

glazed sweet potatoes, vegetable couscous

Sautéed Shrimp, Coconut Beurre Blanc

bok choy, coconut rice pilau

Duck à l' Orange 📍

*grand marnier, almond-broccoli, layered
herb-potato cake*

Herb-Crusted Leg of Lamb

*merlot sauce, scallion mashed potatoes,
carrots*

Medallion of Beef Tenderloin, Cognac & Peppercorn Demi-Glace*

*parmesan-potato beignet, butter-glazed
vegetables*



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, Tarragon Beurre Blanc*

tomato, vegetable medley, basmati rice

Pan-Roasted Chicken Breast

*pan gravy, roasted potatoes, market
vegetables*

dessert



Chocolate Hazelnut Bar with Citrus Cream

*hazelnut dacquoise cake
dark and milk chocolate crème*

Bananas Foster Flambé
vanilla gelato

Sugar-Free Semolina Tart 
fresh berries

Gourmandises

princess favorites

Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

Caramel Pecan Turtle Cheesecake

butterscotch sauce

Warm Wild Berry Cobbler

vanilla gelato

Create Your Own Sundae


vanilla or chocolate gelato, cranberry 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



This exquisite treat is from our Chocolate JourneysSM program, designed to showcase the expertise of our pastry chefs using our favorite ingredient – chocolate

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