

COSMOPOLITAN
RESTAURANT

EXCLUSIVE COCKTAILS

CLASSIC MANHATTAN 9
Rye Whiskey, Vermouth, Angostura Orange Bitters, Filthy Cherry

JACK ROSE 9
Lemon Juice, Apple Brandy, Grenadine

GRASSHOPPER 9
White Crème de Cacao, Green Crème de Menthe, Heavy Cream

PISCO PUNCH 10
Angostura Bitters, Pisco, Limoncello, Orange Juice, Simple Syrup, Lime Juice, Ginger Beer

BRANDY SAZERAC 10
Legendre Herbsaint, Rémy Martin 1783 Accord Royal Cognac, Simple Syrup, Peychaud's Bitters

KENTUCKY COUSIN 10
Mint, Branded Cherries, Simple Syrup, Bourbon, Cherry Liqueur, Chilled Brewed Black Tea, Lemon Juice

"ELEGANCE" EXCLUSIVELY FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Cellar Masters wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 10
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 10

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 9
SAUVIGNON BLANC, CLIFFORD BAY, MARLBOROUGH 10

RED WINES
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 10
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

.. COSMOPOLITAN EXCLUSIVES ..

STARTERS

GRILLED CARROT & MOZZARELLA SALAD
SMOKED TROUT, FRESH HERBS, CARROT VINAIGRETTE

**LOBSTER, CRAYFISH &
SMOKED HADDOCK FISH CAKES**
MEYER LEMON EMULSION, MÂCHE GREENS

SEARED SCALLOPS
CURRIED PARSNIP PURÉE, POMEGRANATE

ENTRÉES

PAN ROASTED SALMON
SAUTÉED RUBY CHARD, CLAMS, NAVY BEANS, GARLIC BROTH

HERB MARINATED CHICKEN BREAST
BLACK GARLIC EMULSION, WILD MUSHROOMS, ASPARAGUS, NATURAL JUS

MANHATTAN CUT NY STRIP STEAK
ROASTED BABY VEGETABLES, PARSNIP PURÉE,
CARMELIZED ONIONS

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD |

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL |||

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ||

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP |

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* |||

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST |||

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ||

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

BELGIAN ENDIVE-ARUGULA SALAD |||

Green Apples, White Balsamic, Candied Pecans

ROASTED CARROT CUMIN SALAD |||

with Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS ||

*Topped with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes and Arugula*

CREAM OF WILD FOREST MUSHROOM SOUP |||

Mushroom Truffle Fricassée

Entrées

SEARED SALMON* |||

Crushed Potatoes, Grilled Squashes, Sauce Vierge

OVEN ROASTED JERK SPICED CHICKEN ||

Black Bean & Pineapple Rice, Buttered Green Beans, Chicken Jus

BEEF & VEAL SPAGHETTI BOLOGNESE |

Herbs & Shaved Parmesan Cheese


HOME-STYLE PORK CHOP |

*Marshmallow Sweet Potatoes, Sautéed String Beans,
Zesty Cider-Raisin Sauce*

AGED PRIME RIB OF BEEF* ||

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

 **Gluten Free**  **Vegetarian**  **No Sugar Added**  **Lactose Free**  **Fit Fare**

 Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering.

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