
2010 LUNCH MENU

SALADS

Tossed Garden Salad Assorted Greens tossed with fresh Garden Vegetables and home-made Croutons, served with Balsamic Vinaigrette and Ranch dressings

Pasta Salad Imported Pasta mixed and mingled with Green and Red Peppers, Celery and Sweet Onions

Classic Potato Salad A mix of Potatoes, crisp Celery, diced Onions and sweet Pimentos, blended with creamy Mayonnaise and hint of Dijon Mustard

Chef's Daily Selection
Our Chef will create a fresh salad daily.

ENTRÉES

Wild Alaskan Salmon Fresh Fillet of Salmon drizzled with Lemon, White Wine, Dill and a touch of Cream
**Alaskan Salmon is eco-friendly and sustainable.*

Herb-Roasted Chicken Remarkably flavorful cuts of Chicken tossed with a buttery blend of Rotisserie Seasonings and baked to tasty perfection

Apricot Glazed Pork Loin Slow-cooked tender sliced Pork Loin rubbed with a Spiced Seasoning and served with a sweet Apricot Sauce

Three-Cheese Pasta Al Forno Imported Pasta in a creamy blend of mild and sharp cheeses topped with seasoned Bread Crumbs and baked to perfection

ACCOMPANIMENTS

Garlic Mashed Potatoes

Fresh Steamed Vegetable Medley

DESSERTS

Sweet Dessert Duo:
Traditional New York-style Cheesecake
Sweet Chocolate Mousse Truffle

Menus are subject to change.



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