



Holiday 2010 DINNER MENU

SALADS

Salad Station Assorted Leafy Greens, Tomatoes, Cucumbers, Dried Cranberries, Crispy Chinese Noodles, Tortilla Strips, Shredded Cheese, Croutons and real Bacon Bits, accompanied by your Choice of Balsamic Vinaigrette or Ranch Dressings

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

ENTRÉES

Chicken Fontina Pan-seared Boneless Breast of Chicken stuffed with Fontina Cheese and Spinach and served with a Garlic Sherry Cream Sauce

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.*

Pasta Italiano Imported Pasta accompanied by Fresh Seasonal Vegetables, Turkey Meatballs and your Choice of two freshly-prepared Sauce Selections finished with fresh grated Parmesan Cheese

CARVING STATION

Roasted Rosemary Beef Slow-roasted tender Beef hand-carved to order and served with a rich Demi-Glace and chilled Horseradish Cream

Old Smokehouse Carved Ham Lean Ham slow-cured for a distinctively rich, smoky flavor, served with a whole grain Honey Mustard Sauce

ACCOMPANIMENTS

Red-Smashed Garlic Potatoes
Fresh Local Harvest Seasonal Vegetables

DESSERTS

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

Menu subject to change.



Cruising year-round from the Inner Harbor.

