

2009 Mystic Blue Dinner Menu

Greens & Things

Knife & Fork Steak Salad

Marinated and Grilled Steak tossed with Chilled Greens, Broccoli, Cauliflower, Julienne Carrots and Maytag Blue Cheese with Pink Peppercorn-Ranch Dressing

Shanghai Veggie Crunch

Assorted Exotic Greens tossed with Chinese Vegetables and Crispy Noodles with Ginger-Peanut Vinaigrette

Mains*

Turkey-Spice Enchilada Stack

Herb Ground Turkey blended with Re-fried Frijoles and Three Cheeses, then baked in Fresh Flour Tortillas and finished with a Ranchero-Tomatillo Sauce

'Ye Olde English Pub Fish-n-Chips

North Atlantic Ale Battered Cod with House Potato Crisps and Lemon Zest Tartar Sauce

Blue's Beef Brisket Deluxe

Slow Cooked au jus with Horseradish Cream

Mac Pasta Carbonara

Imported Macaroni Pasta blended with Creamy Mozzarella, Garden Sweet Peas and Smoky Bacon

*Vegetarian Options are available upon request onboard.

Sides

Pepper Corn Casserole

Roasted Sweet Corn and Bell Peppers tossed in a Light Béchamel Sauce and Puff Pastry

Veggie Roast

Herb Marinated Seasonal Vegetables roasted and tossed in a light Lemon-Chardonnay Butter Sauce

Freshly Baked Rolls

Sugar Bites & Chocolate Delights

Choco-Dip Fondue Bar

Rice Crispy Treats, Marshmallows, Fresh Fruit & Other Treats served dip-ready with Melted Milk and Dark Chocolates

Chef's Assorted Pastries and Cookies

*Menu items subject to change.