



Holiday 2009 DINNER MENU

SALADS

Salad Station Assorted Greens, Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with Choice of Balsamic Vinaigrette and Ranch Dressings

Chef's Selection of Salads
Prepared fresh daily

CARVING STATION

Bourbon Peppercorn Turkey served with brown sauce with traditional stuffing and cranberries

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

ENTRÉES

Captain's Stuffed Chicken Stuffed Boneless Breast of Chicken served with a Savory Sauce

Wild Alaskan Salmon Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

**Alaskan Salmon is eco-friendly and sustainable.*

Pasta Primavera Imported Pasta with Fresh Seasonal Vegetables served with your choice of traditional Marinara or the Chef's Special Selection

COMPLEMENTS

Garlic Mashed Potatoes
Fresh Local Harvest Seasonal Vegetables
Green Bean Almandine

DESSERTS

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

Menu subject to change

Cruising Year-Round from the Inner Harbor.

