

Casual Poolside Dining Dinner Menu

BUFFET STYLE APPETIZERS, SOUP & SALADS

***Iced Shrimp & Green Lip Mussels** with American Cocktail Sauce

***Sun-Ripened Tomato Salad** with Red Onions and Pesto

***Grilled Vegetables** Marinated with Olive Oil and Balsamic

Soup of the Day

Traditional Caesar Salad with Garlic Croutons and Your Choice of Grilled Chicken Breast or Shrimp

Chinese Chicken Salad Tossed in Creamy Peanut Dressing and Roasted Peanuts

ENTREES

Pizza Classica

Freshly Baked Thin Crust Pizza with Homemade Tomato Sauce, Mozzarella Cheese and Fresh Basil

Indian-Style Chicken Curry

Chicken Cubes with Indian Spices Simmered to Perfection, Served with Pappadams, Mango Chutney and Jasmine Rice

*Thai Marinated Salmon

Served on Curried Cauliflower and Lemon Grass Shrimp, Topped with Warm Fennel Salsa

Wok-Fried Asian Noodles

Asian-Style Wok-Fried Noodles with Crisp Vegetable, Shrimp and Fresh Cilantro

*Lemon and Pesto Rubbed Rotisserie Chicken Half

On Roasted Root Vegetables with Pan Gravy

Asian-Style Braised Short Ribs and Filet Mignon

Served with Wasabi Mashed Potatoes, Root Vegetables and Horseradish Mousse

*Low-Carb Choices

Casual Poolside Dining Wine List

WHITE WINES

	GLASS	BOTTLE
Pouilly-Fuisse , Louis Jadot, Burgundy, France 2007 100% Chardonnay; rich and full-bodied, yet elegant in style	\$10.00	\$40.00

Chardonnay , “C” Vineyards & Winery, “Crystal Cruises,” California 2006 Flavors of vanilla and pineapple, with a barrel-fermented character; rich and full-bodied.	7.00	28.00
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Sauvignon Blanc , Greenhough, Malborough, New Zealand 2008 Dry with grapefruit-like flowers, grassy notes and a crispy finish	9.50	38.00
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Chardonnay , Reserve “C” Vineyards & Winery, “Crystal Cruises,” Monterey County 2007 Dry and full-bodied with ripe fruit characters of green apple and pear with a balanced, smooth finish.	9.00	36.00
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Pinot Grigio , Santa Margherita, Valdadige, Italy 2007 Flinty with notes of grapefruit and gooseberry; light and fresh on the palate.	9.50	38.00
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RED WINES

	GLASS	BOTTLE
Pinot Noir , Poppy Winery, Monterey County 2007 Elegant with flavors of raspberry and plum on a smooth, long and fruity finish.	\$8.50	\$34.00

Cabernet Sauvignon , Reserve, “C” Vineyards & Winery, “Crystal Cruises,” Napa Valley 2005 Full-bodied, dark, ripe, rich and elegant, with berry, cherry and spice. Oak flavors on the finish.	10.50	42.00
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Syrah , Cortona, Tuscany, Italy 2005 Rich and harmonious, concentrated with flavors of strawberries and raspberries and a multi-dimensional finish.	9.50	38.00
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Merlot , Reserve, “C” Vineyards & Winery, “Crystal Cruises,” Napa Valley 2005 Full-bodied with pleasantly proportioned vanilla and berry notes, with an intense, long finish.	10.00	40.00
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OP Eximium , “Cuvée No. 18,” Weingut Gesellmann, Burgenland, Austria 2006 Medium-bodied with flavors of dark cherries and raspberries with an intense, long-lasting finish.	12.50	50.00
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DESSERT WINE

Kracher , Cuvée Eiswein, Austria 2005 Sweet flavors of honey and peach with grapey notes and fine acidity	9.50	38.00
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SIDE DISHES

Slow Roasted Vegetables

Curried Cauliflower

Jasmine Rice

Wasabi Mashed Potatoes

DESSERT FROM THE TRIDENT ICE CREAM BAR

Homemade Fudge Brownies

***Low-Carb Cheesecake**

Pecan Pie

Zuppa Inglese

Assortment of Tropical Fruits

Hamantasch

Assortment of Freshly Baked Cookies and

Coconut Macaroons

Green Tea Crème Brûlée

Sherbet of the Day

Assorted Ice Creams with Toppings

Freshly Frozen, Nonfat Frozen Yogurt with Toppings

***Low-Carb Choices**