# DINNER

### STARTERS

### CLAM CHOWDER

yukon gold potato, bacon, chive batons

### CORN CUSTARD & BLACK BEAN SALAD (v)

tomatillo, peppadew, cilantro

#### **WEDGE SALAD**

smoked bacon, hard boiled egg, blue cheese

### HAMACHI CRUDO\*

pickled rhubarb, hibiscus, basil

### ROASTED BONE MARROW

pickled red onion, fresh berbs, toasted brioche

## TREAT YOURSELF

### RAW BAR

served with mary rose sauce, sriracha cocktail sauce, & champagne mignonette

#### PETIT PLATEAU\* \$45

1/2 maine lobster, oysters, poached shrimp, steamed mussels, snow crab claws, clams

#### GRAND PLATEAU\* \$85

whole maine lobster, oysters, crawfish, poached shrimp, clams, steamed mussels, snow crab claws, alaskan king crab legs

OYSTERS' - HALF DOZEN \$20 / DOZEN \$40

### FROM THE GRILL

### AGED TOMAHAWK STEAK\* \$75

(v) vegetarian

(vv) vegan

(gf) gluten free

\*These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Virgin Voyages' kitchens are not allergen-free environments.

Please inform our crew if you have a food allergy or any other special dietary need.



# DINNER

## MAINS 🔟

CRISPY POLENTA (vv) (gf) slow roasted bell pepper, arrowleaf spinach, crème fraîche

### SHRIMP & GRITS

smoked bacon, caper tomato sauce, aleppo pepper

### PAN ROASTED ATLANTIC SALMON\* (gf)

roasted beets, grilled holland leeks, lemon yogurt sauce, caviar

#### SALT-BAKED DORADE

caper lemon butter sauce

### FROM THE GRILL

HERB ROASTED CHICKEN

**HANGER STEAK\*** 

FILET MIGNON\*

**NEW YORK STRIP\*** 

**NEW ZEALAND LAMB CHOPS\*** 

### SIDES

brown butter roasted wild mushrooms (v) (gf)

green asparagus & guindilla sauce (v) (gf)

creamed spinach (v)

french fries (vv)

twice baked potato & caramelized onions (v)

### SAUCES

american-style steak sauce

tarragon salsa verde (vv) (gf)

romesco (vv) (gf)

bone marrow béarnaise

