



Gourmet Salts

- Hawaiian Black Salt (hiwa kai)**
combined with activated charcoal, this solar evaporated pacific sea salt has a stunning black color silky texture and natural saline flavor
- Smoked Applewood Salt (Yakima)**
sweet applewood from the yakima valley fuels the fire that flavors this smoked sea salt with a subtle fruit wood taste
- Himalayan Mountain Pink Salt**
experience this exotic ing redient that boasts a robust salt and mineral flavor which is said to provide many health benefits and remove toxins from the body
- Season 14 Top Chef - Annie Pettry's Tomato & Watermelon Salad** •
ricotta cheese, red onion, mint, oil-cured olives tomato-sherry vinaigrette
- Roasted Shitake Mushroom Cromesqui** •
house-made spicy tomato jam smoked paprika aioli
- Butter-Poached Shrimp**
salmon tartar, cauliflower mousse, citrus gel
- New England Clam Chowder**
roasted garlic, parsley, focaccia crostini
- The King Caesar Salad** ♦
romaine heart wedge, herb croutons caesar dressing

SIGNATURE STARTERS

- Chef's Grilled Fish of the Day**
locally inspired
- Grilled Branzino**
sea bass, lemon beurre blanc
- Double Barrel Seafood Spear**
scallops, salmon and shrimp skewer, ginger lime drawn butter
- Moroccan Glazed Shrimp**
brown onion fried rice, tamarind ketchup
- Broccoli Pesto-Cooked Chicken Breast**
green olive tapenade
- Chef's Daily Vegetarian** •
executive chef's pick
- Bang Bang Cauliflower** •
sweet chili sauce, brown onion sticky rice
- JBF Best Chef Midwest - Paul Berglund's Roasted Lamb Rack***
red wine jus, preserved green & red tomatoes, new potatoes
- Beef Filet Steak Mignon***
choice of 6 or 8 ounces
- New York Cut Strip Loin Steak***
roasted black garlic purée
- Broiled Corn-Fed Veal Chop***
10-ounce bone-in

ENTRÉES

beef and veal cuts are seasoned with our homemade rub

For The Carnivores (NOMINAL CHARGE APPLIES)

We proudly source the finest genuine Black Angus beef aged to perfection, from Linz Heritage Angus

40 oz. Beef Bone-In Ribeye Tomahawk Steak*
\$50.00

30 oz. Beef Bone-In Porterhouse Steak*
\$77.00



Sauces

- Béarnaise
- Chimichurri
- Cabernet reduction
- Chermoula

Accompanying Dishes

- Broccolini with lemon crumbs
- Sautéed asparagus
- Spinach à la crème
- Crisp panko-coated onion rings
- Roasted potatoes, prosciutto and parmesan
- Salt-cooked baked potato

DESSERTS

- Crème Brûlée**
sugar-crusted custard multi-grain biscotti
- Dark Chocolate Ganache Bar**
italian meringue sea salt-caramel ice cream
- Caramelized Lemon Tart**
honey greek yogurt
- Chef's Daily Confection**
no sugar added

- **Vegetarian Options**
- ♦ **Can be prepared as Vegetarian**

For Reservation, Dial 4943.

Please inform your waiter if you have any food allergies or dietary needs. Windstar Cruises galleys are not food allergen-free environments. Our Executive Chef is available to discuss your requirements upon request.

**Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions*