



*Cruiseport Gloucester*

## Traditional Plated Dinner Menu

# Salad Course

*Included with entree*

## **Spring Green Salad**

Young greens tossed with traditional vegetables and aromatic herb dressing

## **Classic Caesar Salad**

With Vinwood's signature Caesar dressing, fresh parmesan and savory croutons

## **Spinach Salad**

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

## **Haricots Verts, Belgian Endive and Mushroom Salad**

With a white wine Dijon vinaigrette

## **Insalata Caprese**

Vine-ripened tomatoes, fresh basil, bocconcini (marinated mozzarella) drizzled with a light balsamic vinaigrette

## **Boston Bibb Salad**

Fresh bibb lettuce with sliced apples, bleu cheese, pistachio nuts and Dijon vinaigrette

## **Salade a la Fleur**

Young greens with edible flower petals, fresh herbs and champagne vinaigrette

## **Mesclun Greens with Red Grapes and Wasabi Peas**

Served with a creamy sweet guava dressing

## **Baby Arugula Salad**

Fresh arugula with fire roasted peppers, honey glazed pecans and chèvre with a balsamic dressing

## **Summer Salad**

Peppery arugula, sweet ripe strawberries, and buttery hazelnut dressing create layers of contrasting flavor in this simple salad

## **Harvest Salad**

Mixed greens with dried cranberries, spiced walnuts, goat cheese, sliced pears and a walnut vinaigrette

## Main Course Entree

### **Chicken New England**

A New England classic - boneless chicken breast stuffed with a savory herb stuffing and finished with a supreme sauce

### **Spring Chicken Breast Stuffed with Spinach and Chèvre**

Accompanied by a red pepper mornay sauce

### **Sautéed Boneless Breast of Chicken Marsala**

Sautéed boneless chicken breast finished with imported Marsala wine, fresh mushrooms and sweet red peppers

### **Chicken Piccata**

Lightly breaded and sautéed with lemon, mushrooms and white wine garnished with Mediterranean capers

### **Herb Crusted Chicken**

Boneless chicken dusted with garden herbs accompanied by caramelized onion and a sweet sherry sauce

### **Roast Tenderloin of Beef**

Oven roasted center cut tenderloin featuring our brandied mushroom peppercorn mélange and sauce béarnaise

### **Roast Prime Rib of Beef**

Seasoned and slow roasted prime rib with peppercorn infused au jus

### **Pan Seared Filet Mignon with Merlot Sauce**

Our most succulent cut of beef pan seared, then finished under flame and presented on a garlic crouton with a savory merlot sauce

### **New Zealand Baby Lamb Chops**

Tender seasoned lamb chops broiled to perfection and served with a rosemary mint sauce

### **Duck Breast with Cumberland Sauce**

Fresh duck breast served with a Cumberland sauce traditionally prepared with red currant, port, orange and lemon zest

## Main Course Entree

### **Native Crab Stuffed Roulade of Sole**

Rolled Atlantic sole filled with a crab stuffing and highlighted with a champagne béchamel sauce

### **Grilled North Atlantic Salmon**

Fresh cut salmon filet brushed and grilled with sweet red pepper butter and served with dill hollandaise

### **Seared Ahi Tuna with Kiwi Mango Chutney**

Center cut yellow fin tuna steak served with a tempting kiwi mango chutney

### **Grilled Swordfish with Cucumber Lime Salsa**

Center cut swordfish charbroiled and accompanied by a cucumber lime salsa

### **Chilean Sea Bass with Miso Mustard Sauce**

Asian inspired fresh Chilean sea bass pan seared and served with an organic miso sauce finished with a touch of hot mustard

### **Filet Mignon and Maine Lobster Tail**

A pairing of charbroiled filet mignon and fresh lobster tail featuring béarnaise sauce and shallot butter

### **Roasted Tenderloin of Beef and Baked Stuffed Shrimp**

Slow roasted tenderloin of beef with a wild mushroom sauce and jumbo shrimp baked with a lemon and garlic laced stuffing

### **Grilled Vegetable Lasagna**

Grilled fresh vegetables featuring asparagus, eggplant, zucchini and other seasonal vegetables layered with plum tomato marinara, pesto ricotta and fresh mozzarella

### **Lotus Stir Fry**

Fresh vegetables including shitake mushrooms, baby corn and snow peas stir-fried with Asian noodles in a ginger scallion sauce

*Two selections are available for an additional charge of 2.00 per person*

# Accompaniments

*Included with entree*

*Select One Each*

## Potato/Rice/Grains/Risotto

- Baby red potatoes sautéed with shallots, fresh garlic and cracked black pepper
- Lemon wild rice
- Wild and brown rice with dried cranberries
- Rosemary scented roasted new potatoes
- Herb roasted fingerling potatoes
- Twice baked potato with cured bacon, chives and aged Cheddar cheese
- Sweet pea risotto with green onion and imported Parmesan
- Seasoned basmati rice
- Macadamia nut couscous
- Smashed new potato laced with roasted garlic and caramelized onion
- Jasmine rice
- Lemon and scallion potato puree
- Wild mushroom risotto

## Vegetables

- Medley of fresh sautéed vegetables
- Grilled asparagus with gorgonzola
- Oven roasted vegetables with garlic and thyme
- Sugar snap peas with sweet red peppers
- Zucchini squash and Bermuda onion
- Steamed asparagus with lemon butter
- Baby carrots with fresh dill
- Broccoli with Hollandaise Sauce
- Portobello mushrooms sautéed in garlic butter
- Fresh green beans with roasted cashews
- Grilled vegetables

# Sweet Finale

*Included with entree*

## Fresh Berries and Cream

A seasonal selection of luscious strawberries, blueberries, blackberries and raspberries with freshly whipped cream

OR

## Chocolate Dipped Fruits

Strawberries, apricots and pineapple dipped in chocolate glacé

## Coffee & Tea Service

Silver Service Coffee Station

Premium coffees and assorted herbal teas served from elegant silver urns

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness