

# THE BARBARA-LEE MENU

Entrées are chef-prepared to your liking and come with a side salad, freshly baked rolls and dessert.

**Prime Rib** - USDA choice cut prime rib prepared to your specifications. Served with a side of our homemade horseradish sauce, homemade seasoned mashed potatoes and vegetables.

**Tropical Chicken** A seasoned and slow-roasted chicken breast topped with Parmesan cheese and a savory mango-pineapple chutney alongside a freshly steamed side of rice and vegetable. A real taste of the islands.

**Chicken Marsala** A seasoned roasted Chicken breast with a touch of parmesan topped with sautéed mushrooms and covered with our homemade Marsala sauce. Served alongside our signature mashed potatoes and vegetables.

**Chicken Parmesan** A boneless / skinless chicken breast, hand breaded and slow roasted, topped with Parmesan cheese and homemade marinara sauce. Served with angel hair pasta and chef's choice vegetables.

**Salmon Fillet** A boneless / skinless salmon fillet topped with your choice of Lemon Butter Sauce or Teriyaki Glaze. Served with rice and vegetables.

**Roasted Vegetable Lasagna** Layers of slow-roasted vegetables, pasta, marinara sauce and three cheeses. All topped with a coating of marinara and sprinkled with Parmesan. Served with a side of vegetables.

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**Entrée Caesar Salad** Crisp bed of chopped romaine lettuce with a side of our signature Caesar dressing and topped with our homemade croutons and Parmesan cheese. It comes topped with your choice of either a slow roasted Chicken Breast or a Salmon Fillet.

Luncheon Cruises include a fruit and veggie tray with a dish of Ranch for dipping and a plate of our signature Sticky Buns.

Coffee, tea, and water are provided. Additional charge for soda and alcoholic beverages.

**MAKE MENU CHOICE ON SHIP**