



PRINCESS CRUISES

SMOTHERED GATOR RIBS

Barbequed Over Seasoned Fries

MARDI GRAS PEEL-N-EAT SHRIMP PIQUANTE

Char Grilled with Cayenne and Louisiana Hot Sauce

SAUSAGE GRILLADES

Scallion and Cheese Grits

OYSTERS, SIEUR DE BIENVILLE

Shrimp, Vermouth, Onion, Garlic and Bacon



N-AWLINS CRAWFISH, MUD BUG BISQUE

Aioli Mustard Croûtons

SOUTHERN GREENS SALAD

*Field Greens Tossed with Dandelion, Alligator Pear, Tomato
Smoked Bacon and Chopped Egg in a Fire-Roasted Pepper Dressing*



SEAFOOD GUMBO YA-YA

*Shrimp, Crab, Scallops and Redfish Stewed
with Cajun Spices, Rice and Sweet Peppers*

TOULOUSE CHICKEN AND CHORIZO JAMBALAYA

Creole Marinated Chicken, Smoked Sausage and Stewed Okra over Dirty Rice

BAYOU CAFÉ CAJUN GRILL

FLAMBEAUX GRILLED JUMBO PRAWNS

CORN MEAL FRIED CATFISH

BLACKENED CHICKEN BROCHETTE

CARPETBAGGER'S TRINITY SMOTHERED FILET OF BEEF*

GARLIC MUSTARD GRILLED OR BLACKENED STERLING SILVER BONE-IN NEW YORK STRIP*

BOURBON AND SMOKED CHILI MARINATED STERLING SILVER PORTERHOUSE STEAK*

RED PEPPER BUTTER BROILED 8 OZ. LOBSTER

Add \$5.00

Choose any of the Following to be Served with your Entrée
Dirty Rice, Bradant Potatoes, Fried Green Tomatoes, Succotash and Maw-Maw's Slaw

Basket of Warm Johnny Cakes and Cheese Biscuits



DESSERTS

BUTTERMILK BREAD PUDDING, PISTACHIO CARAMEL SAUCE

SWEET POTATO PIE, GRAHAM CRACKER CRUST

CHOCOLATE PECAN FUDGE CAKE, VANILLA BEAN SAUCE

FRIED YELLOW PEACH PIE, CRANBERRY RELISH

BANANA WHISKEY POUND CAKE, HONEY ORANGE GLAZE

*A cover charge of \$25.00 will be applied to your Shipboard Account for your
New Orleans Dining Experience. Enjoy!*

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