
princess lunch

starters, soup & salad

Antipasto of Dry-Cured Salami and
Roasted Vegetables
balsamic vinaigrette

Avocado and Bay Shrimp
pepper relish, avocado

Tuscan-Style Chickpea Soup (v)
root vegetables and italian parsley

Mixed Greens with Cucumber,
Carrot and Red Onion
choice of dressings

burgers & fries

Princess Homemade Hamburger,
Cheeseburger or Bacon Burger*
traditional garnish, french fries

Veggie Burger (v)

Large Plate of French Fries (v)
mayonnaise, ketchup

pasta

*available as an appetizer or main course and
served with freshly grated parmesan cheese*

Spinach and Ricotta Cheese Ravioli
homemade tomato sauce, parmesan



mains

Broiled Salmon with Lemon and Dill Sauce*
seasonal vegetables, parsley potatoes

Cacciatore-Style Chicken
tagliarini pasta, mushrooms, tomato-wine sauce

Grilled Herb-Spiced Beef Tenderloin*
vegetable bouquet, red bliss potatoes, natural jus

sweets

Apple Tart Tatin
whipped cream

Orange Soufflé
grand marnier-vanilla sauce

Sherry Trifle
poundcake, vanilla custard, jello, fruit cocktail, whipping cream

Gelato
nutella, banana, espresso, papaya frozen yogurt

(V) Vegetarian

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Fleet LO_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Corn Chowder

pepper relish, avocado

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Baked Vegetarian Macaroni Pasta (v)

plant-based chicken, vegetables, cheese,
vegan cream sauce

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Seafood Curry

shrimp, scallops, fish, chili, bok choy,
scallions, jasmine rice

Mediterranean Beef & Pork

Meatballs

tomato sauce, potato, cheese

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L1_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Farmer's Vegetable Soup

pesto oil, parmesan

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Plant-Based Schnitzel (v)

parsley, spinach, breadcrumbs

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Beer Battered-Cod

fries, tartar sauce, malt vinegar,
lemon, mushy peas

Tex-Mex Roasted Chicken

Chimichurri

horseradish & ranch sauce

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L2_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Country-Style Lentil Soup

bacon, ham

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Grilled Cheese Sandwich (v)

mozzarella, cheddar, provolone,
challa bread, potato salad

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Fish Curry

naan bread, cilantro, jasmine rice

Beef & Broccoli

jasmine rice, scallions, sesame

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L3_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Tortilla Soup

avocado, peppers, cilantro

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Vegan Tuscan Sausage (v)

white beans, tomato

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Panko-Crusted Cod

charcoal bun, pickled onions,
cucumber, tartar sauce, lemon

Thai Green Pork Curry

jasmine rice, bok choy, shiitake

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L4_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Pepper Pot Soup

beef, jalapeno, bell peppers

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad[†] \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll[†] \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*[†] \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Roasted Vegetable Panini

pesto mayonnaise, provolone, arugula

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Bay Shrimp Focaccia

olive oil, provolone, bay shrimp,
olive focaccia bread

The Pig Melt

pulled pork, bacon, beef brisket,
lettuce, cheddar cheese

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L5_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Roasted Pumpkin Soup

roasted pepitas, pumpkin oil

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Spanish Tortilla

green olives, cherry tomato, salsa

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Mongolian Seafood

shrimp, scallops, calamari, chili, bok
choy, scallions, napa cabbage, shiitake
mushrooms, oyster sauce, steamed rice

Baked Chicken Enchilada

flour tortilla, cheese sauce,
onions, cilantro

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

ask your server about our daily offerings

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Fleet L6_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Chinese Hot & Sour Soup

bay shrimp, egg, scallions

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Mongolian Stir-Fried Vegetables (v)

onion, tofu, nuts, bell pepper, spinach,
mushrooms, cabbage, soy bean sprouts,
bamboos shoots

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Panko-Crusted Calamari,

Cod Fish, Shrimp

remoulade sauce, marinara sauce

Smoky Roasted Chicken Breast

okra tempura, asparagus, cheese biscuit

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L7_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Hungarian Goulash Soup

potatoes, paprika

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

*avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Club Sandwich

*turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw*

Hot Chili Dog

*beef hot dog with chili con carne,
cheddar cheese*

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Spinach & Mushroom Empanadas (v)
guacamole, salsa, sour cream, lime

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic,
and red pepper flakes
optional: grilled shrimp*

Indian Shrimp Curry

jasmine rice, cilantro, naan bread

Chipotle Roasted Striploin, Gravy*

*corn tortilla chips, avocado,
chimichurri sauce*

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Fleet L8_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Princess' Chicken Velouté

asparagus, chive oil

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Vegetable Crisp Taco (v)

vegetable ragout, salsa, sour cream,
pickled jalapeno, cheddar cheese

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Paella

clams, mussels, fish, shrimp

Baked Potato & Grilled Salmon*

garlic herb cream cheese, crushed
pepper, cress, bacon

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

ask your server about our daily offerings

(v) Vegetarian

†All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

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Fleet L9_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Dutch Green Pea Soup

pork, ham, sausage, celery

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Tofu Ramen Bowl (v)

noodles, firm tofu, peanuts, carrots,
bok choy, cabbage, bell peppers,
beans sprouts

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Loaded Seafood Baked Potato

seafood ragout, bay scallop, squid,
clams, white fish, shrimp, chives

Pan-Seared Chicken Gyros

garlic sauce, oregano, lettuce, onions,
tomato, cabbage, flatbread

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

ask your server about our daily offerings

(v) Vegetarian

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Fleet L10_2024-8-31

princess lunch

lunch bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower (v)

herbed tahini and lemon, smoked paprika

Creamy Potato Soup

bacon, leeks, croutons

Colossal Fries (v)

truffle aioli, cheese sauce, mayonnaise

Street Tacos

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

indulgences

Seafood Salad† \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

7 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions



mains

Cobb Salad

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: *grilled salmon** or
vegan chicken strips

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey
and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne,
cheddar cheese

Signature Burger*

(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun

Plant-Based Chicken Burrito (v)

onion, black beans, rice, cheese

Mac & Cheese

camembert, cheddar, parmesan,
smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

collard greens and maple syrup

Spaghetti Aglio Olio

pasta with olive oil, garlic,
and red pepper flakes
optional: *grilled shrimp*

Penne Pasta with Spicy Tomato

Sauce, Shrimp & Parsley

Open-Faced Grilled

Steak Sandwich*

focaccia, sauteed onions, french fries

sweets

New York-Style Cheesecake

fresh strawberries

Double Chocolate Tart

crème anglaise

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

ask your server about our daily offerings

(v) Vegetarian

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Fleet L11_2024-8-31