

SAN DIEGO DINNER CRUISE MENU

APPETIZER OPTIONS

Jumbo Shrimp Cocktail - \$15

Six poached jumbo shrimp served with fresh lemon and & spicy cocktail sauce.

Spinach & Artichoke Gratin - \$12

Made with roasted artichokes and baby spinach, topped with aged parmesan cheese.

FIRST COURSE

Signature Salad

Baby Mixed Greens and Arugula with Watermelon, Sliced Radish, & Crumbled Feta

SECOND COURSE

(Select one)

Oven Roasted Chicken Breast

Oven Roasted Chicken with Mushroom Cream

Served with whipped potatoes & Chef's seasonal vegetable

Oven Roasted Salmon

Lacquered with Housemade Tomato Vinaigrette

Served with Lemon Orzo & Chef's seasonal vegetable

Braised Beef Short Ribs

Fresh Beef Short Ribs Braised in Ancho Chile Veal Demi Glace

Served with whipped potatoes & Chef's seasonal vegetable

Root Vegetable Fricassee

Cauliflower Fricassee with Roasted Butternut Squash, Carrots, Broccoli & Red Creamer Potatoes

Served with a Curry Coconut Cream Sauce

Broiled Lobster Tails - \$42

Two North Atlantic Lobster Tails with Drawn Butter and Lemon

DESSERT

Signature Hornblower Chocolate Cake

Served warm with a Berry Coulis & Crème Anglaise

New York Style Cheesecake

Creamy vanilla cheesecake topped with Chantilly cream and a fresh berry drizzle

Seasonal Crème Brulée - \$9

Enhanced with berries and whipped cream.