

Chicago Dinner Cruise Menu

Why go to a land-based restaurant when you can get so much more on our exciting cruise? Enjoy a grand buffet, with an energetic floor show to entertain you. Dance, relax and stroll under a canopy of stars.

Featuring Our Grande Dinner Buffet *Menu Subject to Change*

Salad

- **Salad Station** - Assorted Greens, Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with choice of Balsamic Vinaigrette and Ranch
- **Chef's Selection of Salads** - Prepared fresh daily



Carving Station

- **Old Smokehouse Carved Ham** - Lean Ham slow-cured for a distinctively rich, smoky flavor and served with a tangy Honey-Mustard Sauce
- **Roasted Rosemary Beef** - Slow Roasted Beef hand carved to order and served with a rich Demi- Glacé and Chilled Horseradish Cream



Entrees

- **Captain's Stuffed Chicken** - Stuffed Boneless Breast of Chicken served with a Savory Sauce
- **Wild Alaskan Salmon*** - Fresh Salmon drizzled with a Lemon Herb Butter Sauce *Alaskan Salmon is eco-friendly and sustainable.
- **Pasta Primavera** - Imported Pasta with Fresh Seasonal Vegetables served with your choice of traditional Marinara or the Chef's Special Selection

Complements

- Garlic Mashed Potatoes
- Fresh Local Harvest Seasonal Vegetables
- Green Bean Almandine

Desserts

- Sweet Dessert Duo:
Traditional New York-style Cheesecake
Sweet Chocolate Mousse Truffle

