

princess luncheon

brunch

Continental Breakfast (v)

croissant, danish pastries, butter, honey or marmalade

Maple Granola (v)

fruits and nuts

Seasonal Fresh Fruits (v)

Eggs Benedict*

canadian bacon, english muffin, hollandaise sauce

James Beard's French Toast (v)

corn flake coating, cinnamon and sugar

starters, soup & salad

Marinated Grilled Vegetables and Imported Cured Meats

extra virgin olive oil, crostini

Crisp-Fried Calamari

marinara dipping sauce, lemon wedge

Mexican Albondigas Soup

beef broth, meatballs, vegetables

Ice-Cold Spanish Gazpacho (v)

cucumber and celery garnish

Shredded Greens and Red Cabbage with Carrots (v)

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

combos

Soup & Salad

Soup & Bagel-Lox Sandwich*

Soup, Salad & ½ Bagel-Lox Sandwich*



signature pastas

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

Meat Tortellini with Veal Jus and Sage Butter
grated parmesan

Pappardelle Noodles with Chicken Ragout

mains

Chef's Salad

*ham, turkey, swiss cheese, tomato, egg and
iceberg lettuce*

Bagel & Lox*

*smoked salmon, cream cheese, capers,
red onion*

Skillet-Fried Sole with Lemon and Parsley

mushroom gratin, boiled potatoes

Parmesan Chicken

pan gravy, french fries

Irish Lamb Stew

*hearty broth with cabbage, turnips, leeks
and potatoes*

Baked Yellow Bell Pepper (v)

*stuffed with aromatic rice and raisins,
carrot purée, glazed bok choy*

desserts

Double Chocolate Fudge Cake

mocha sauce

Blueberry Roulade

mascarpone cream

Cherry Trifle

pound cake, vanilla custard, bing cherries, whipping cream

Ice Cream

torroncino, pistachio, mint-chocolate, honeydew frozen yogurt

(v) Vegetarian

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.