



M.S. DIXIE II

DINNER CRUISE

APPETIZERS

FRESHLY BAKED ROLLS & BUTTER

FIELD BABY LETTUCE — fresh mozzarella, red tomatoes, balsamic vinaigrette, balsamic glaze

MAIN COURSE

(choice of one)

PRIME RIB — 14 oz cut with au jus and horseradish cream, grilled asparagus, garlic mashed potatoes

COPPER RIVER SALMON — pan seared salmon drizzled with citronette, creamy polenta, and steamed broccolini

FRENCHED CHICKEN BREAST — bone-in pan seared chicken breast, roasted garlic & leek yukon gold mashed potatoes, steamed broccolini and southwest chimichurri

WILD MUSHROOM RAGOUT — wild mushroom ragout, creamy polenta, steamed broccolini & roasted red peppers, topped with aged asiago

DESSERT

NEW YORK CHEESECAKE — served with fresh berry sauce

Credit or Debit Only
Automatic Gratuity Charge for Groups of 8+