



Royal Argosy Dinner Menu

Basket of warm whole grain bread and butter



1ST COURSE

SMOKED SALMON TARTARE

Gerard & Dominique European-style smoked salmon diced and combined with red onion, cucumber and fresh dill and served with Belgian endive, Carr's crackers and caper-Dijon sauce

SERVED FAMILY STYLE AT YOUR TABLE AS YOU ARRIVE

2ND COURSE

CHOOSE ONE:

DUNGENESS CRAB AND CORN CHOWDER

New England style chowder made from a rich crab stock with crabmeat, diced onions, celery, potato and corn

ROYAL ARGOSY SIGNATURE SALAD

Baby field greens, Washington State Granny Smith apples, Oregon blue cheese, candied walnuts, Bainbridge Island cinnamon swirl raisin bread croutons and rosemary vinaigrette

3RD COURSE ENTREE

CHOOSE ONE:

WILD ALASKAN SALMON

Yukon River salmon tequila marinated and grilled served with a jalapeño orange glaze and tomato fresca, basmati rice and organic root vegetables

LAMB CHOPS DUET

Grilled Ellensburg lamb chop with fresh herbs and chili rubbed lamb chop, served with orzo salad and stuffed pepper

PEPPERCORN HALIBUT

Baked halibut served with baby bok choy, raspberry vinaigrette and roasted red potatoes

STUFFED TENDERLOIN

Roasted beef tenderloin stuffed with arugula, garlic and sun-dried tomato, served on top of a fresh rosemary risotto cake with mushroom jus, frizzled onions and seasonal vegetable

PORTOBELLO STEAK

A vegan sampling consisting of a grilled portobello mushroom, fire roasted tomatoes, seasonal vegetables, Pike Place Market Pappardelle's lime cilantro fettuccine and served with a citrus cilantro sauce

WE STRIVE TO USE LOCAL AND ORGANIC VEGETABLES IN OUR PREPARATIONS SO THEY WILL CHANGE SEASONALLY AND ARE SUBJECT TO AVAILABILITY.

4TH COURSE DESSERT

CHOOSE ONE:

NORTHWEST CHEESECAKE

Raspberry swirl cheesecake with raspberry sauce and fresh berries

TIRAMISU

Génoise brushed with espresso and layered with chocolate and espresso cream and topped with shaved chocolate

OUR GOAL IS TO PROVIDE YOU WITH EXCELLENT FOOD, BEVERAGE AND PERSONAL SERVICE WHILE YOU ENJOY SEATTLE'S EVER CHANGING WATERFRONT VIEWS — RON ARBOUR, EXECUTIVE CHEF

Ron Arbour





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APPETIZERS OR ACCOMPANIMENTS

Appetizers and accompaniments may be purchased for an additional charge

PRETZEL CRUSTED DUNGENESS CRAB CAKES 10.95

Served with Granny Smith apple slaw and stone ground mustard aioli

ARTISAN CHEESE PLATTER 9.95

Bleu Affinée, Vintage Van Gogh, Italian Fontina, Gruyère and four year aged Cheddar served with fruit garnish and candied walnuts

BROILED SKEWERED LEMON AND GARLIC PRAWNS 8.95

Served with garlic white wine sauce

KING CRAB LEGS HALF POUND, 10.95

Served with beurre blanc

MEDITERRANEAN VEGETABLE PLATTER 6.95

Grilled vegetables, olives, cucumber and carrot sticks served with a roasted eggplant dipping sauce

THREE TIERED SAMPLER 25.95

A combination from above: Pretzel crusted crab cakes, Artisan cheese platter and Mediterranean vegetable platter presented on a tower for sharing

Our Story



IN 2000, ARGOSY LAUNCHED THE ROYAL ARGOSY, AN ELEGANT STATE-OF-THE-ART DINING SHIP. THE SHIP WAS DESIGNED AND BUILT ON WHIDBEY ISLAND, WASHINGTON AT NICHOLS BROTHERS BOATYARD AND WAS MODELED AFTER THE EARLY 20TH CENTURY PUGET SOUND MOSQUITO FLEET.

TODAY YOU WILL ENJOY A DINING EXPERIENCE LIKE NO OTHER! YOUR MEAL WILL BE PREPARED TO ORDER, ON BOARD, WHILE YOU CRUISE. THE ROYAL ARGOSY'S TWO FULL KITCHENS ARE STAFFED BY A TEAM OF CHEFS LED BY EXECUTIVE CHEF RON ARBOUR. CHEF ARBOUR HAS OVER 30 YEARS OF CULINARY EXPERTISE AT PROMINENT SEATTLE AND EAST COAST RESTAURANTS, AND HE HAS BEEN WITH US FROM THE START.

SCENERY FROM ELLIOTT BAY WILL SERVE AS YOUR BACKDROP DURING OUR VOYAGE. WE HOPE TO SEE MANY OF THE SIGNATURE SIGHTS OF SEATTLE SUCH AS SNOW-CAPPED MOUNTAIN RANGES, INTRIGUING ARCHITECTURE AND CITY LIGHTS. FROM THE LARGEST CONTAINER VESSELS AND CRUISE SHIPS, TO THE SMALLEST SAILBOAT SKIPPING ACROSS OUR WAKE, THE SKYLINE OF SEATTLE WILL SEND YOU OFF AND WELCOME YOU UPON YOUR RETURN.

THANK YOU FOR JOINING US. PLEASE VISIT OUR WEBSITE AT ARGOSYCRUISES.COM TO LEARN ABOUT ALL OF OUR TOURS, PRIVATE CRUISES, SPECIAL EVENTS AND TILlicum VILLAGE.

