



Royal Argosy Lunch Menu

Basket of warm whole grain bread and butter



CHOOSE ONE OF EACH FROM THE FOLLOWING:

1ST COURSE

ROASTED BUTTERNUT SQUASH SOUP

Roasted butternut squash laced with molasses, real maple syrup, cumin and vegetable broth and topped with whipping cream and fresh chervil

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

2ND COURSE / ENTREE

BARBECUE PRAWNS

Jumbo prawns in Hawaiian guava barbecue sauce served with Southwest corn salsa and red skin garlic mashed potatoes

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

CHERRY CHICKEN

Herb roasted boneless breast of chicken breast with attached drummette finished with an organic tart cherry glaze served with wild rice stuffing, seasonal vegetable and Rainier cherry chutney

TERIYAKI FLANK STEAK SKEWERS

Flank steak skewers with a Thai teriyaki sauce served with basmati rice and jicama pineapple slaw

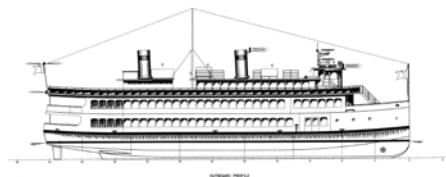
3RD COURSE / DESSERT

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

RON ARBOUR, EXECUTIVE CHEF





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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.

